Glazed Lemon Loaf:
Your New Go-To

All About
Pearl Sugar

the swedish issue

bake FROM SCRATCH®

67 Recipes + Ideas for **Winter Baking**

Cozy **SWEDISH BAKES**

Kanelbullar, Princess Cake + Semlor

swedish buns
page 49

+ FEATURING

Stockholm Bakery Tour with Rachel Khoo

Saffron Cake + Brioche Buns with Fanny Zanotti

Solbullar + Mazariner with Linda Lomelino

#thebakefeed

JAN/FEB 2024 VOLUME 10, ISSUE 1

$14.99US $16.99CAN

02

6 02648 01695 7

DISPLAY UNTIL MARCH 25, 2024

DELIZIOSO!

Sliced Pound Cake topped
with BelGioioso Ricotta and
Mascarpone Cheeses,
Berries and Jam

DISCOVER MORE ABOUT
OUR CHEESES AND
FIND THIS RECIPE

CLASSIC ITALIAN CHEESES MADE IN THE U.S.A
FORMAGGI CLASSICI ITALIANI FATTI IN AMERICA
SAY BEL-JOY-OSO

BELGIOIOSO®

bake
FROM SCRATCH®

17 **Bakers Gonna Bake:** Must-Have Finds for Baking Minds

What we're loving lately, and we know you will, too

19 **Baker Spotlight:** The Joy of Baking

Brittany Dickson shares her love for making cookies and passion for her community

21 **From the Test Kitchen:** Baker's Pantry Basics

The one and only list of essential equipment and tools you will ever need

25 **Passed Down:** A Daughter and Her Dumplings

A generations-old *vareniki* recipe preserved

29 **From the Pantry:** Pearl Sugar

Dive headlong into the world of pearl sugar and discover why it deserves a coveted spot in your pantry

33 **Bakery Profile:** A Swedish Sensation

Step into My Feldt's magical world of Feldt's Bröd & Konfekt in Halmstad, Sweden

37 **Bread Box:** Spiced Just Right

Start the new year off right with our savory Everything Pretzels and bold Smoky Pepper Jack Dutch Oven Bread

41 HEAVENLY HAZENUT AND CHOCOLATE

Decadent desserts starring Bonne Maman's fabulous hazelnut-chocolate spread

47 BAKING SCHOOL IN-DEPTH: SWEDISH BUNS

Master the art of these wonderfully spiced and distinctly shaped breads

55 BAKING WITH BRITNEY

Our 2024 contributing editor Britney Brown-Chamberlain shares two of her favorite Sweden-inspired desserts

59 VÄLKOMMEN TO SWEDEN

Follow in Brian's footsteps as he tastes his way through this Scandanavian winter wonderland

63 FANNY'S WARMING WINTER BAKING

Fanny Zanotti welcomes us into a cozy baker's cottage filled with sunny Swedish delights

73 CRAZY FOR KANELBULLAR

A Swedish cinnamon bun baking lesson at a picturesque bed-and-breakfast

79 STROLLING THROUGH STOCKHOLM, ONE BAKERY AT A TIME

Follow along as we visit can't-miss stops in Sweden's capital with the lovely Rachel Khoo

87 WHERE BAKING AND ART MEET

The internationally renowned Linda Lomelino shares alluring recipes of beloved Swedish classics

97 **Origin of a Classic:** Semlor

We had the pleasure of learning each step of making semlor from Linda Lomelino, and we want to share its fascinating history with you

103 MEET THE ANKARSRUM MIXER

This beloved Swedish appliance is crafted for passionate home bakers in mind

107 **Gold Standard:** When Life Gives You Lemons, Bake this Loaf

The last lemon bread recipe you'll ever need

109 **Fast-Fix Baking:** This Cake Is Bananas

Move over, bread—here's your new favorite banana bake

113 **Bake It Like Brian:** Cinnamon-Cardamom Buns

Two traditional flavors and a borrowed shape combine to become one unique bake

APRICOT-PEAR GALETTE

Juicy Bartlett pears and apricot spread are layered with a creamy almond filling atop a flaky crust for this easy-to-assemble galette. Chock-full of tangy, golden-hued fruit, Bonne Maman® Apricot Fruit Spread is the just-sweet-enough key to this irresistible dessert.

Makes 1 (9½-inch) galette

Crust:

- 1½ cups (188 grams) all-purpose flour, plus more for dusting
- ¾ teaspoon (2.25 grams) kosher salt
- ½ cup (113 grams) cold unsalted butter, cut into ½-inch cubes
- ¼ cup (60 grams) ice water, plus more as needed

Filling:

- 3 tablespoons (42 grams) unsalted butter, room temperature
- 3 tablespoons (36 grams) granulated sugar
- 1 large egg (50 grams), room temperature
- 1 teaspoon (4 grams) vanilla extract
- ¼ teaspoon kosher salt
- ⅛ teaspoon almond extract
- ½ cup (48 grams) almond flour
- 2 tablespoons (16 grams) all-purpose flour
- 1 (11.8-ounce) jar (335 grams) Bonne Maman® Apricot Fruit Spread
- 3 medium Bartlett pears, halved, cored, and sliced ⅛ inch thick

- 1 large egg (50 grams), room temperature
- 1 tablespoon (15 grams) water

1. For crust: In the work bowl of a food processor, pulse all-purpose flour and salt. Add cold butter, and pulse until mixture is crumbly and butter is pea-size. With processor running, add ¼ cup (60 grams) ice water in a slow, steady stream just until dough comes together. (Mixture may appear crumbly. It should be moist and hold together when pinched.) Add additional ice water, 1 tablespoon (15 grams) at a time, as needed.
2. Turn out dough, and shape into a rectangle. Tightly wrap in plastic wrap, and refrigerate for at least 1 hour or up to 2 days. (If dough is refrigerated for longer than 1 hour, let stand at room temperature for 10 to 15 minutes before rolling out.)
3. For filling: In a medium bowl, stir together butter and sugar with a small rubber spatula until smooth. Add egg, vanilla, salt, and almond extract, stirring until combined. Stir in almond flour and all-purpose flour until smooth.
4. Line a baking sheet with parchment paper.
5. Lightly dust a work surface with all-purpose flour; on prepared surface, roll dough into a 14x11-inch rectangle (about ⅛ inch thick). Using a bench scraper or the back of a knife, lightly score a rectangle into dough 1½ inches from edges. Carefully transfer dough to prepared pan.
6. Spread butter mixture onto dough within scored rectangle. Reserve 3 tablespoons (60 grams) fruit spread in a small microwave-safe bowl. Gently dollop and spread remaining fruit spread onto butter mixture. Arrange pear slices on top as desired. Fold edges of dough over pears, and pleat or crimp as desired, being careful not to tear dough. Refrigerate until dough is firm, about 20 minutes.
7. Preheat oven to 400°F (200°C).
8. In a small bowl, whisk together egg and 1 tablespoon (15 grams) water; brush onto dough. Place galette in oven.
9. Immediately reduce oven temperature to 375°F (190°C). Bake until crust is golden brown and pears are soft, 40 to 50 minutes.
10. Heat reserved 3 tablespoons (60 grams) fruit spread on high in 15-second intervals, stirring between each, until fluid. Using a pastry brush, brush fruit spread all over pears. Let cool completely on pan on a wire rack before serving. Store in an airtight container for up to 2 days.

Bonne Maman®
Fruit Spreads

MORE FRUIT, LESS SUGAR*

Made with simple ingredients and large pieces of premium fruits, Bonne Maman Fruit Spreads deliver an authentic, homemade taste with just the right touch of sugar.

With 20% more fruit and 38% less sugar than preserves.*

Made simply, with love.

NON GMO Project VERIFIED
nongmoproject.org

*Regular preserves have 13g of sugar. This product has 8g.
Regular preserves have 50g of fruit. This product has 60g.

www.BonneMaman.us

cookbook corner

Scandinavian from Scratch

Nichole Accettola, chef and owner of Kantine bakery and café in San Francisco, created this beautiful cookbook all about Scandinavian cuisine. Inspired by her time living in Copenhagen, Denmark, for more than a decade, Nichole crafted her versions of traditional Danish, Norwegian, and Swedish recipes so she could have a taste of Scandinavia in her US home. With recipes like Checkerboard Cookies (Schackrutor), Apple and Pastry Cream Strip (Æblekringle), and Potato Flatbread (Lefse), you can enjoy a taste of the region's vibrant, seasonally driven food that it's known for.

kantinesf.com/cookbook

Bake from Scratch: Volume Eight

Our latest annual collection of recipes is here! *Bake from Scratch: Volume Eight* includes every mouthwatering recipe from our 2023 magazine issues, plus step-by-step instructions, in-depth techniques, beautiful photography, and helpful hints throughout. This compilation of more than 300 recipes will inform and inspire you to bake your best-ever breads, cakes, tarts, pastries, and so much more.

bakefromscratch.com/shop

bake FROM SCRATCH®

january | february 2024 Volume 10, Issue 1

EDITORIAL

EDITOR-IN-CHIEF Brian Hart Hoffman

EDITORIAL DIRECTOR Nancy Meeks
ASSOCIATE EDITOR Amber Wilson
ASSISTANT EDITOR Christina Fleisch
ASSISTANT EDITOR, DIGITAL CONTENT Kinsley Foster
SENIOR COPY EDITOR Meg Lundberg
CONTRIBUTING EDITOR Britney Brown-Chamberlain

SENIOR PHOTOGRAPHER John O'Hagan
PHOTOGRAPHERS Jim Bathie, Kyle Carpenter, Stephanie Welbourne Steele

SENIOR DIGITAL IMAGING SPECIALIST Delisa McDaniel

ADMINISTRATIVE SENIOR ART DIRECTOR Tracy Wood-Franklin
SENIOR ART DIRECTOR Cailyn Haynes
ART DIRECTOR Liz Kight
GRAPHIC DESIGNER Kile Pointer

SENIOR STYLIST Sidney Bragiel
STYLISTS Maghan Armstrong, Courtni Bodiford, Maggie Hill, Donna Nichols
CONTRIBUTING STYLIST Mary Beth Jones

TEST KITCHEN DIRECTOR Laura Crandall
FOOD STYLISTS/RECIPE DEVELOPERS Ola Agbodza, Aaron Conrad, Katie Moon Dickerson, Kathleen Kanen, Vanessa Rocchio, Amanda Stabile, Izzie Turner
TEST KITCHEN ASSISTANT/PREP COOK Madison Harvel

DIGITAL MEDIA

MARKETING COORDINATOR Morgan Barbay
SENIOR DIGITAL EDITOR Courtney duQuesnay
DIGITAL DESIGNER Stephanie Lambert
DIGITAL EDITOR Stephanie Welbourne Steele

ADMINISTRATIVE

PRODUCTION/CIRCULATION MANAGER Samantha Sullivan
EXECUTIVE ASSISTANT Charlotte Gibens

INTEGRATED MARKETING SOLUTIONS

REGIONAL ADVERTISING DIRECTORS
Christy Chachere Lohmann [AL, AR, LA, MS, TX]
Mary-Evelyn Dalton [DC, KY, MD, NY, VA, WV]
Julie Goering [FL, GA, NC, SC, TN]

MARKETING DIRECTOR Lindsay Jones Edmonds
EVENT MARKETING MANAGER Mandy Pettit
ADVERTISING PRODUCTION REPRESENTATIVE Kimberly Lewis
GRAPHIC DESIGNER Kile Pointer

For assistance with advertising, please call (888) 411-8995.

hoffmanmedia

FOUNDER Phyllis Hoffman DePiano
(1953–2023)

PRESIDENT/CEO Eric W. Hoffman
PRESIDENT/CCO Brian Hart Hoffman

EVP/COO Greg Baugh
EVP/CCO Brooke Michael Bell
EVP/CMO Missy Polhemus
EVP/CFO Laura Sappington
VP/MARKETING Kristy Harrison

VP/TECHNOLOGY Matthew Scott Holt
VP/HUMAN RESOURCES AND ADMINISTRATION Judy Brown Lazenby
VP/ADVERTISING Amy Robertson

EDITORIAL & ADVERTISING OFFICE
2323 2nd Avenue North
Birmingham, AL 35203
Email: *bakefromscratch@hoffmanmedia.com*
Phone: (205) 995-8860

SUBSCRIPTION CUSTOMER SERVICE
Bake from Scratch, PO Box 5002
Boone, IA 50950
Email: *bakefromscratch@emailcustomerservice.com*
Phone: (888) 647-7304

Bake from Scratch ISSN 2472-0089 is published bimonthly by Hoffman Media, LLC, 2323 2nd Avenue North, Birmingham, AL 35203. The cover and contents of *Bake from Scratch* are fully protected by copyright and cannot be reproduced in any manner without prior written permission. All rights reserved in all countries. Subscription Rates: For the United States, $39.95 per year, 6 issues, add $10 for postage in Canada, add $20 elsewhere. Single issue $14.99 available at newstands and bookstores. Periodicals postage paid in Birmingham, Alabama, and additional mailing offices. POSTMASTER: Send address changes to *Bake from Scratch*, PO Box 5002, Boone, IA 50950. ©2024 Hoffman Media, LLC. Printed in the USA.

EXPERTLY TESTED RECIPES
FEATURING PREMIUM INGREDIENTS

OFFICIAL PARTNER
bake FROM SCRATCH
TEST KITCHEN

The recipes in each issue pass through the *Bake from Scratch* test kitchen. Each is flavorful and distinctive and developed with your kitchen success in mind.

These products are partners of *Bake from Scratch* magazine and used exclusively in our recipes.

BelGioioso

We pride ourselves on the finest recipes, and BelGioioso® Cheese helps us get there one ingredient faster. Whether you're snacking, cooking, or baking, they provide unmatched premium Italian-style cheeses. From bold, flavor-filled aged varieties to soft, creamy, fresh spreadable cheeses, BelGioioso® brings the JOY by providing excellence in every bite.

Bonne Maman

There's something about a homemade treat that puts a smile on our faces, and that's exactly why Bonne Maman is our go-to for preserves and fruit spreads. Made with simple and natural ingredients of the finest quality, Bonne Maman's wide variety of fruit preserves, jellies, and artisan spreads ensures our from-scratch recipes taste fresh.

C&H

Whether we're creating a simple cookie or laminated pastry, C&H® Sugar is a staple in our test kitchen. Their granulated, brown sugar, and powdered sugar are perfect for all types of baked goods, and we know we can count on C&H® Sugar to provide the perfect sweet balance with every grain.

RED STAR

When using Red Star® yeast in our recipes, we can rest easy knowing we have a reliable product to take our breads from ordinary to sensational. No matter the type of yeast, Red Star® provides consistent performance to make all our yeasted bakes a success.

SCHERMER PECANS

With their commitment to producing a superior product, Schermer Pecans are the only pecans we bake with. This family-run company oversees every activity on their orchards, from growing and harvesting to packaging and shipping to ensure fresh taste and quality for maximum crunch and flavor.

bake FROM SCRATCH® HAPPENINGS

Stay connected with all the ways our baking world turns.

bake FROM SCRATCH PREHEAT
YOUR WEEKLY BAKING INSPIRATION

Do you get our newsletter, PreHeat?
These weekly emails are the best way to stay current with all things *Bake from Scratch*.

➔ Subscribe now at *bakefromscratch.com/newsletter-signup*.

baking school

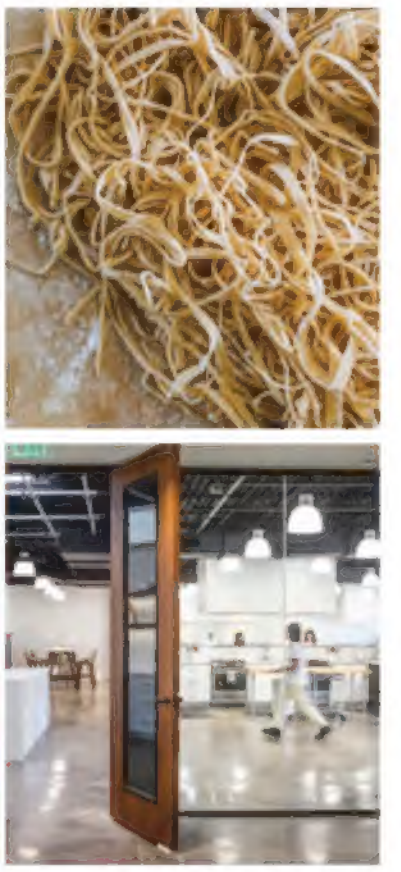
You don't have to leave the comfort of your home to become a better baker. **Join Willliams Sonoma and *Bake from Scratch* live on Monday nights for our online Baking School classes.** Each class is devoted to one or two recipes so you can see the entire process from start to finish while being able to chat virtually with Brian Hart Hoffman, guest instructors, and other attendees. Plus, you gain access to a Facebook group for Baking School participants.

➔ Purchase tickets at *williams-sonoma.squadup.com*.

baking retreats

In 2024, we're bringing you more baking retreats than ever before! With international destinations such as Ireland, Italy, Mexico, and Switzerland, plus Charleston, South Carolina, and the *Bake from Scratch* test kitchen in Birmingham, Alabama, you'll get in-depth, hands-on baking experience and make new baking friends.

➔ Register at *bakefromscratch.com/baking-retreats*.



the crumb

Did you know that *Bake from Scratch* has a podcast? Listen to *The Crumb*, hosted by Brian Hart Hoffman, for interviews with bakers around the world.

➔ Find it anywhere you get your podcasts.

on the web

➔ Find online exclusives and more on *bakefromscratch.com*.

Follow us on social media for daily baking inspiration.

thebakefeed bakefromscratch bakefromscratchmagazine

Happy New Year, bakers!

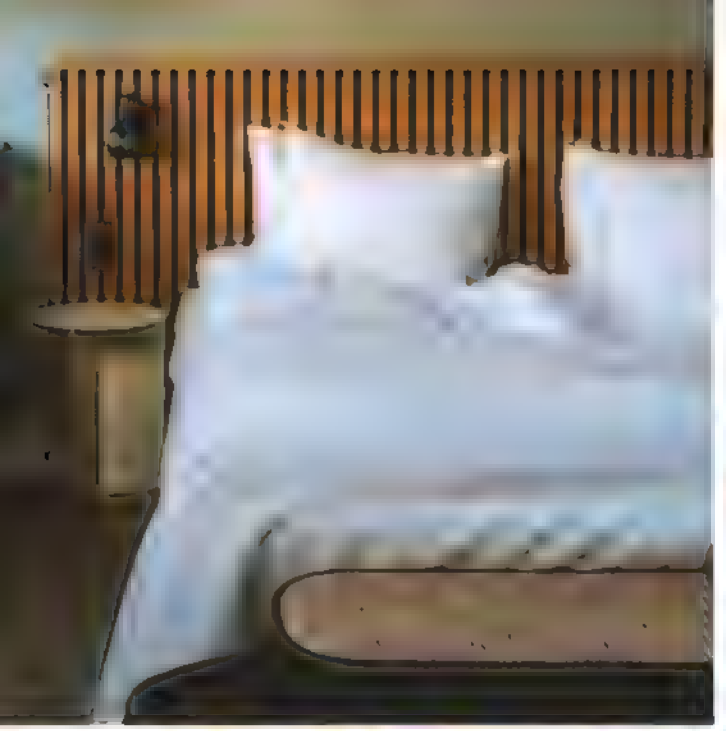
2024 is going to be DELICIOUS. I can feel it. How do I know that, you ask? How could it not be with the exciting things happening here at *Bake from Scratch*!

First, we welcome Britney Brown-Chamberlain as our 2024 contributing editor! Britney and I became instant friends a few years ago when our conversation about travel and travel-inspired recipes became a never-ending dialogue via text, social media, and a podcast episode as we talked about the places we love, the places on our bucket list, and the baking that would follow. I am more than excited to have that same dialogue continue in the pages of the magazine with her AMAZING recipes. Be sure to check out page 55 for her two Sweden-inspired recipes that appropriately coincide with other Swedish musings that you will see in this issue.

Second, a "new year, new you" fits some things you'll notice in the magazine. We start by introducing a new column for "Gold Standard" recipes—THE last recipe you will need for some of the classics that you crave again and again . . . and the Glazed Lemon Loaf in this issue will stop your trips to a famous coffee place that also serves something similar. You'll also notice name changes to two recipe features in each issue. "Lost and Found" is now "Passed Down" as we shift the focus to your family favorites that have been shared from generation to generation. "The Essential" is now "Baking School In-Depth"—furthering the content we feature in our monthly online program and in Monday night Baking School with Williams Sonoma classes. New fonts and flourishes from our epically talented brand designer, Liz Kight, bring a little refresh to the way we design the pages—something that January seems to call for as we set the tone and intentions for the year ahead.

Lastly, "Bake It Like Brian" closes out each issue with my twist on a recipe that appears in the pages before. It's how I like to bake and keeps things fun and fresh with new takes on amazing recipes. Be sure to show me how you "bake it your own," too. Tag @brianharthoffman on Instagram or email me at *brian@bakefromscratch.com* so I can follow your baking journey.

Now, let's talk about a bucket list destination that I have dreamed of for so many years—SWEDEN—and the magical trip that brought this baker endless bliss. Last February, I spent 10 days traveling with my friend and talented photographer, Joann Pai, in three very different parts of the country to bring you a tour of flavors that exceeded all expectations. You cannot visit Sweden in the months between Christmas and Lent without seeing, obsessing over, and devouring *semlor* (plural for *semla*, but one just isn't enough). The pastry is comprised of a pillowy enriched bread, fabulously sweet almond filling, and clouds of whipped cream. We are talking millions of semlor being made and consumed in the days that lead to *Fettisdagen* (also called *Semmeldagen* meaning "Semla Day" for obvious reason), what the Swedes call Fat Tuesday. I was one happy participant in this baking holiday!



Coco Hotel in Copenhagen, Denmark

The Wood Hotel by Elite in Skellefteå

Photographer Joann Pai in front of the camera for a fun change!

The hospitality shown to us as we traveled was the warmth that fueled cold days in a place where winter magic abounds. We began the trip in Copenhagen, Denmark, as the location is ideal for accessing southern Sweden by train. Stepping into the Coco Hotel in the city center of Copenhagen set the tone for the amazing experience that followed—as this is not your normal hotel. Think café meets wine bar, locals gathering in cozy lounge spaces, music playing in the evening, and rooms that transport you to dream-filled sleep with warm Scandinavian style. I will definitely be back . . . and you know that means a Danish baking issue awaits.

Speaking of hotels, everywhere we stayed offered something special and unique to the "Swedish recipe" of hospitality that made the trip unique—from being at home at Vaxholms Bed & Breakfast (and learning to make their famous *kanelbullar* as seen on page 73) to enjoying the art-studded Hotel Skeppsholmen with fabulous views of the water and old town in Stockholm to having a florist greet us at the door of Hotel Mårtenson in Halmstad to staying in a 20-story wooden hotel. Yep, The Wood Hotel by Elite in Skellefteå is awe-inspiring to see and even more amazing to stay in. They shared a few of their amazing recipes with us, so be sure to visit our website for those!

I started this letter introducing you to one of my friends, and I can't conclude without mentioning another—Fanny Zanotti. Nine years ago, while working on the very first issue of the magazine, I included her book, *Paris Pastry Club*, as one of my favorites—and it still is. Her recipes and photography draw you in, but her writing and conversation with the reader kept me hooked to each and every page. Traveling to the north of Sweden to bake with her in Skellefteå was a dream come true and a friendship that instantly converted from "social media friends" to "real-life friends." She even introduced me to PotteryJo, designer of the beautiful white bowl you see me holding in the photo on page 10. I love these beautiful pieces so much that I couldn't leave Sweden without a set of bowls. We'll be stocking them in our online store as the first U.S. partner. You, too, can have that perfect-for-a-baker bowl in your kitchen.

Travel has always been the fuel of my baking passion, and this trip to Sweden furthered that with cherished moments spent with Linda Lomelino, Rachel Khoo, Fanny Zanotti, and so many other amazing bakers. If you love what you see in this issue, be on the lookout for a Sweden Baking Retreat in 2025. Let's travel and bake together as we celebrate our global baking community.

Preheat your ovens. It's time to bake!

Brian

Brian Hart Hoffman
Editor-in-Chief

SCHERMER
PECANS

FRESH GEORGIA
PECANS
&
PECAN FLOUR

PRIDE IN PECANS

Harvested from Georgia orchards that have been in our family for over 115 years, our pecans are a source of family pride. We're 5th generation growers and we plant and care for the trees, shell the pecans, and candy and package the delicious varieties. We'd be honored for you to use our pecans in your baking endeavors.

- Putt Wetherbee, owner, and his daughters

FROM OUR TREES TO YOUR TABLE

Delivering hand selected, freshly shelled Georgia pecans to your door for over 75 years.

SCHERMERPECANS.COM
1.800.841.3403

Effortless Gifting | Everyday Cooking | Heart Healthy Fundraising

SCAN TO SHOP PECANS &
DISCOVER NEW RECIPES >>

Above: Pecan Sticky Toffee Pudding

RECIPE INDEX

BARS AND COOKIES
Orange-Almond Rolled Cookies **70**

BREADS
Black Pepper-and-Rosemary Angel Biscuits **15**
Brioche Buns with Poppy Seed and Vanilla Filling and Poached Sea Buckthorn **67**
Buttermilk-Rye Soda Bread **71**
Butterscotch Scones with Vanilla Bean Glaze **14**
Cinnamon-Cardamom Buns **113**
Everything Pretzels **39**
Semlor **95**
Smoky Pepper Jack Dutch Oven Bread **40**
Solbullar **91**
Swedish Buns **49**

CAKES
Banana Cake with Peanut Butter Icing **110**
Birgitta's Saffron Cake **66**
Glazed Lemon Loaf **108**
Hazelnut Chocolate Torte **46**
Princess Cake **94**

FROSTINGS AND TOPPINGS
Chive Cream Cheese Spread **39**
Peanut Butter Icing **110**

MISCELLANEOUS
Swedish Pancakes with Strawberry Cream **58**
Vareniki **27**

PASTRIES
Blueberry-Lemon Swedish Napoleon Cake **57**
Hazelnut Chocolate Pastry Twists **43**

PIES AND TARTS
Apricot-Pear Galette **5**
Hazelnut Chocolate Silk Pie **45**
Mazariner **91**

Swedish Buns
page 49

PHOTOGRAPHY BY
KYLE CARPENTER
RECIPE DEVELOPMENT BY
AMANDA STABILE AND
KATIE MOON DICKERSON
FOOD STYLING BY
KATIE MOON DICKERSON
STYLING BY
MAGGIE HILL

RECIPE CORRECTIONS

While we aim for perfection with each of our recipes, we do make the occasional mistake. Here are corrections from recent issues.

MARCH/APRIL 2023
Roasted Strawberry Bread, page 58
Leave any juices from the roasted strawberries on the baking pan to prevent an overly moist bread. The texture of this loaf is closer to a pound cake than a quick bread.

JULY/AUGUST 2023
Quick Kouign Amann, page 76
The bake temperature and time should be 375°F (190°C) for 35 to 45 minutes.

NOVEMBER/DECEMBER 2023
Spinach-Artichoke Rolls, page 77
The ingredient listed as ground red powder should be ground red pepper.

Basler Brunsli, page 89
The weight for 3 large egg whites should be 90 grams.

CREDITS

Page 19—Photos courtesy of Stephanie Waddey (Brittany) and Brittany Dickson (cookies).
Page 26—Photos courtesy of Elianna Levy and Karen Levy
Page 56—Photo by Ashley Caitlin Photography.

BUTTERSCOTCH SCONES WITH VANILLA BEAN GLAZE

These moist and flaky scones come together in minutes and make a great breakfast on the go or afternoon snack with coffee or tea. Heilala Butterscotch Vanilla Extract enhances the caramelly richness of butterscotch chips in the dough, and the pretty flecks of seeds from Heilala Pure Vanilla Paste in the glaze dress up this easy quick bread.

Makes 8 scones

- 2¼ cups (281 grams) all-purpose flour
- 2 tablespoons (24 grams) granulated sugar
- 1 tablespoon (15 grams) baking powder
- 2 teaspoons (6 grams) kosher salt
- 5 tablespoons (70 grams) cold unsalted butter, cubed
- ½ cup (85 grams) butterscotch chips
- 1 cup (240 grams) plus 4 to 5 tablespoons (60 to 75 grams) cold heavy whipping cream, divided
- 1 teaspoon (4 grams) Heilala Butterscotch Vanilla Extract
- ½ cup (60 grams) confectioners' sugar
- 1 teaspoon (6 grams) Heilala Pure Vanilla Paste

1. Line a baking sheet with parchment paper.
2. In a large bowl, whisk together flour, granulated sugar, baking powder, and salt. Using your hands or a pastry blender, cut in cold butter until mixture resembles coarse crumbs; stir in butterscotch chips.
3. In a liquid-measuring cup, combine 1 cup (240 grams) cold cream and butterscotch vanilla extract; add cream mixture to flour mixture, and fold just until moistened. Turn out dough onto a lightly floured surface, and knead just until dough comes together, 7 to 8 times. Pat dough into a 7-inch circle (about 1 inch thick); using a sharp knife or bench scraper, cut into 8 wedges. Place wedges on prepared pan. Freeze until firm, 10 to 15 minutes.
4. Preheat oven to 400°F (200°C).
5. Brush 2 tablespoons (30 grams) cold cream onto scones.
6. Bake until golden brown, 15 to 20 minutes. Let cool on pan for 5 minutes. Remove from pan, and let cool on a wire rack for 10 minutes.
7. In a small bowl, whisk together confectioners' sugar, vanilla paste, and remaining 2 to 3 tablespoons (30 to 45 grams) cold cream until smooth and pourable; drizzle onto warm scones. Serve warm.

BLACK PEPPER-AND-ROSEMARY ANGEL BISCUITS

With a buttery, golden-brown top and bottom like a traditional biscuit and a pillowy-soft center like a dinner roll courtesy of Platinum Yeast® from Red Star®, these savory angel biscuits will satisfy everyone at your table. Leftovers—if you have any—make a great egg-and-cheese breakfast sandwich the next morning.

Makes 12 biscuits

- 1½ cups (360 grams) warm whole buttermilk (110°F/43°C to 115°F/46°C)
- 1 (0.25-ounce) package (7 grams) Platinum Yeast® from Red Star®
- 4½ cups (563 grams) all-purpose flour, divided
- 3 tablespoons (36 grams) granulated sugar
- 4 teaspoons (4 grams) fresh rosemary leaves, finely chopped and divided
- 3½ teaspoons (10.5 grams) kosher salt
- 2¼ teaspoons (11.25 grams) baking powder
- 2½ teaspoons (7.5 grams) freshly ground black pepper, divided
- ½ teaspoon (2.5 grams) baking soda
- ¾ cup (170 grams) cold unsalted butter, cubed and frozen for 10 minutes
- 2 teaspoons (6 grams) flaked sea salt
- 1 large egg (50 grams)
- 1 tablespoon (15 grams) water

1. In a small bowl, stir together warm buttermilk and yeast. Let stand until mixture is foamy, 5 to 10 minutes.
2. In a medium bowl, whisk together 2 cups (250 grams) flour and sugar. Add yeast mixture, and stir until just combined. Let stand for 5 minutes.
3. Line a rimmed baking sheet with parchment paper.
4. In a large bowl, whisk together 3 teaspoons (3 grams) rosemary, kosher salt, baking powder, 1½ teaspoons (4.5 grams) pepper, baking soda, and remaining 2½ cups (313 grams) flour. Add cold butter, tossing to coat. Using a pastry blender or 2 forks, cut in cold butter until pieces are smaller than peas and mixture is crumbly. Stir in yeast mixture. Using your hands, knead dough in bowl until dough just comes together.
5. Turn out dough onto a lightly floured surface; press or roll into a 1-inch-thick disk. Fold dough in half; press or roll into a 1-inch-thick disk. Using a 2½-inch round cutter dipped in flour, cut dough without twisting cutter, and place about 1½ inches apart on prepared pan. Reroll scraps once by pushing scraps together, folding in half, and pressing or rolling to 1-inch thickness. Discard remaining scraps. Cover and let rise in a warm, draft-free place (75°F/24°C) until puffed, about 15 minutes.
6. Preheat oven to 425°F (220°C).
7. In another small bowl, whisk together sea salt, remaining 1 teaspoon (1 gram) rosemary, and remaining 1 teaspoon (3 grams) pepper. In a third small bowl, whisk together egg and 1 tablespoon (15 grams) water. Brush egg wash onto biscuits; sprinkle with sea salt mixture.
8. Bake until golden brown, 10 to 14 minutes. Let cool on pan for 5 minutes. Serve warm.

RED STAR

little moments.
BIG SMILES.

The simplest moments in life are often the best ones. Take time to enjoy them with the help of Platinum® Yeast from Red Star®.

SCAN TO BUY NOW

VISIT REDSTARYEAST.COM

KITCHEN FINDS FOR **baking minds**

❶ Lars Own Pearl Sugars

Whether you use Swedish pearl sugar to decorate your breads or mix Belgian pearl sugar into your batters for pockets of crunchy sweetness, these sugars from Lars Own are an easy way to bring beauty and texture to your bakes. Read more about these specialty sweeteners on page 29.

AVAILABLE AT
bakefromscratch.com/shop

❷ PotteryJo Peep Bowl

Thoughtfully designed in Sweden and handcrafted in Portugal, this artisan bowl was created with a multitude of uses in mind. The 10-inch, delicately speckled vessel is perfect for mixing and pouring batters, proofing and baking bread doughs, or simply filling with colorful citrus on your counter. And since it's oven-, microwave-, and dishwasher-safe, it can seamlessly go from prepping to baking to serving.

COMING SOON TO
bakefromscratch.com/shop

❸ Williams Sonoma Goldtouch® Pro 10x5 Nonstick Loaf Pan

You probably have an 8½x4½-inch loaf pan or even a 9x5-inch loaf pan, but did you know that 10x5 inches is also a common size for loaf pans? The longer length of this pan is ideal for baking hearty bread loaves and hefty pound cakes faster than if you were to use a smaller pan; it's also a loaf pan size that's commonly used throughout Europe. The reinforced frame of the pan ensures it's warp-resistant, and its nonstick coating allows for easy release and quick cleanup.

AVAILABLE AT *williams-sonoma.com*

Grab some of these finds and more at ***bakefromscratch.com/shop***.

bake FROM SCRATCH

BAKING RETREATS

January 24–28
CHARLESTON, SOUTH CAROLINA

February 16–19
BRITISH BAKING IN BIRMINGHAM
with Edd Kimber, winner of season 1 of the *Great British Bake Off*

March 15–17
MACARON AND FRENCH BAKING IN BIRMINGHAM
with Andreas Pita of Ladurée

April 7–12
SAN MIGUEL DE ALLENDE, MEXICO

May 1–10
ITALY
Milan, Piemonte, Italian Riviera, Tuscany

September 10–18
IRELAND

September 20–27
SOUTH OF FRANCE

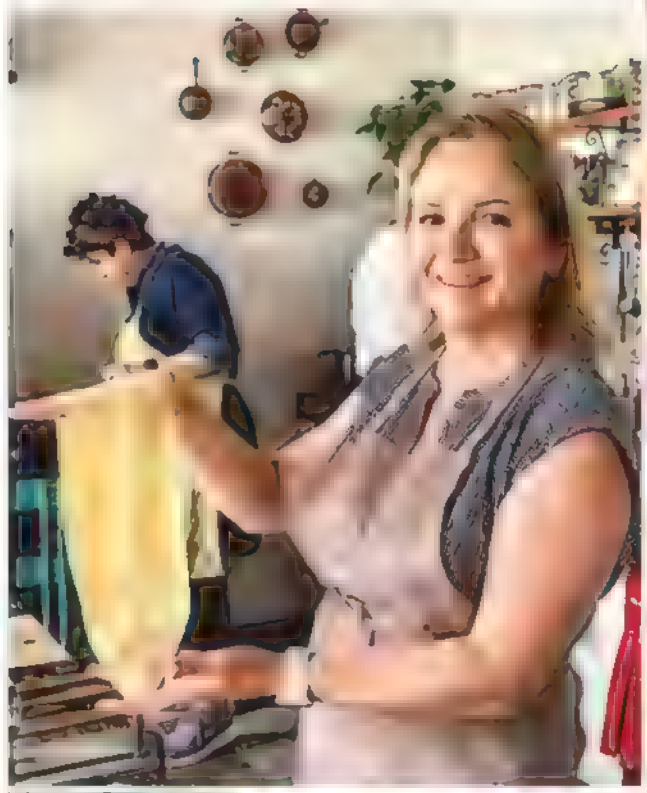
October 20–26
5-DAY MASTERCLASS AT THE COOK'S ATELIER
BEAUNE, FRANCE

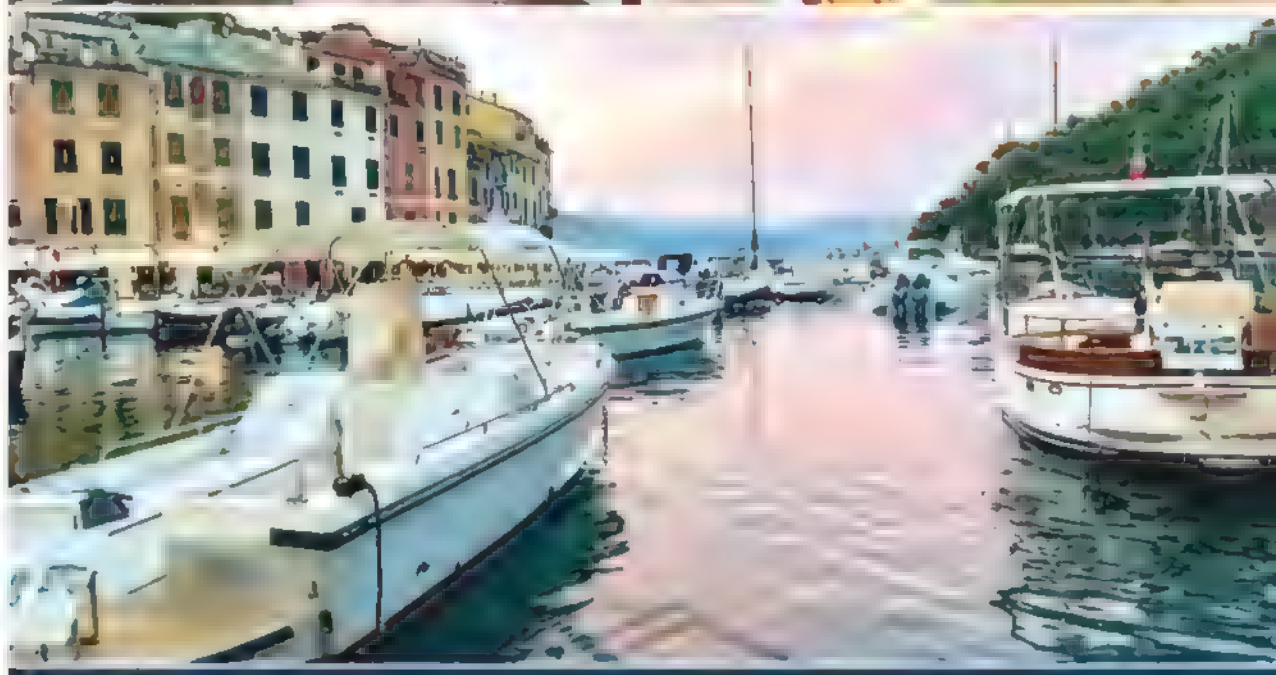
November 15–17
HOLIDAY BAKING IN BIRMINGHAM

December 6-12 and 12-18
SWITZERLAND

It's time to take an adventure the *Bake from Scratch* way.

Our 2024 baking retreats will satisfy the wanderlust cravings of the most intrepid bakers. You'll learn techniques from top baking instructors, travel to areas with rich culinary traditions, and make new baking friends along the way.





More 2024 baking retreats to be announced soon!

For all the delicious details on these retreats and to register, email *events@bakefromscratch.com*. To stay up-to-date on our baking retreat announcements, sign up for our newsletter, PreHeat!

THE JOY OF BAKING

Brittany Dickson's passion for making beautiful, thoughtful, and delicious cookies to share with her community gives her a sweet sense of fulfillment

Have you always had a passion for baking?
Brittany Dickson: I've always loved being in the kitchen. It started early on in my life, cooking with my grandmothers. I would pull up a chair to be counter-height to learn how to cook fried chicken, homemade chicken and dumplings, or whatever Southern dish would be enjoyed that evening. My passion is being in the kitchen—the heart of the home.

When did you realize your passion for butter cookies could turn into a business?
BD: When I was developing my recipe for sugar cookies, I never imagined it becoming a business. Sugar Butter started because a dear friend of mine, Brandy, was throwing an adoption fundraiser for another friend of ours. I asked Brandy if I could provide cookies for the event, and she gladly accepted. The night of the fundraiser, I posted a picture of the cookies on Facebook to remind people to support the event. The next day, I woke up to four people requesting orders! I had been looking for a hobby, so I thought, "Maybe this will be fun." Little did I know God's plans to grow this little cookie "hobby" of mine.

Follow Brittany and her cookie creations on Instagram at @sugarbutter615.

Your cookies are stunning and creative. Where do you get your cookie design inspiration from?
BD: Designing each set is one of my favorite parts of fulfilling an order. Inspiration comes from all over. My customers have the most creative invitations, so using that is one of my favorite avenues to pull from. I love seeing other cookiers* on Pinterest and even just searching clip art images. And I've been known to take a picture of a piece of fabric or painting because I love the color palette and know it would look great in a cookie set.

What's your decorating process?
BD: It all depends on the type of set I am doing. Some cookie sets require additional drying time because the next step is airbrushing, or using a stencil might require a two-day process because the icing has to be completely dry before I paint or draw on the cookie. There isn't such a thing as a quick or last-minute design.

Do you have a favorite cookie design?
BD: That changes daily! But if I had to choose, it would be my single rose cookie. The simplicity of the design is so beautiful. I try to add it to any set I am doing. A close second would be my fashionista Santas. I do them every year as gifts for one of my customers to give to her clients.

What do you love most about baking?
BD: My favorite part of baking actually has nothing to do with baking itself. It's knowing my cookies are a small part of someone's life. I have the honor of sharing in some incredible moments when my customers pick up their cookies. Many tears have been shed in my doorway. Tears of joy to celebrate parents being chosen for adoption. Tears of sorrow because the cookies were for a life celebration after the loss of a child. Of course, there are birthday parties, holiday celebrations, and anything and everything in between. I take so much joy in seeing people's faces light up when they see their cookies. That never gets old.

**Bakers who specialize in cookies often refer to themselves and each other as cookiers.*

Imported European Sugars...

So Sweet

Elevate your baked goods with Lars Own®

Lars Own® Swedish Pearl Sugar is used to decorate cinnamon rolls and cookies, while Lars Own® Belgian Pearl Sugar is used to create caramelized crunchy pockets of sweetness in Belgian Liège sugar waffles. These all-natural sugar granules retain their shape and will **not melt in the oven!**

And new to the market is Lars Own® Vanilla Powdered Sugar. Popular throughout Europe, this sugar is perfect in cakes and cookies, on fresh fruit, added to whipped cream, or stirred **into coffee, hot tea, or cocoa.**

Lars own

larsown.com

BAKER'S

PANTRY BASICS

Every home baker needs to start somewhere, and we're here to help with everything you need to set up your beginner's baking pantry

MEASURING AND PORTIONING

1. MEASURING CUPS AND SPOONS: Baking is all about precision and consistency, so you can't get by with one type of measuring cup; you'll need dry and liquid-measuring cups (a 2-cup size is perfect to start with) to measure accurately.

2. DIGITAL SCALE: A digital scale is the secret to perfect baking, and it will make your life much easier. Measuring by weight is more accurate, and you can measure right in the bowl you're mixing in, which means fewer dishes to clean.

3. INSTANT-READ DIGITAL THERMOMETER: A digital thermometer is terrific for checking the internal temperature of all manner of bakes, as well as liquids in doughs and batters and for frostings and glazes.

4. SPRING-LOADED SCOOP: A good spring-loaded scoop will guarantee uniformity in size and an even bake across dozens of cookies and muffins. It's also great for portioning fillings that get swirled into batters. A 1½- to 2-tablespoon scoop is the most-used size for cookies, and a ¼-cup size is great for muffins.

5. ZESTER: A zester is a must, from getting just the skin of citrus to grating chocolate for garnish and freshly grating spices like nutmeg. Look for long blade and a soft-grip handle.

6. REAMER: A reamer is economical, compact, and long-lasting. And unlike other juicers, such as a citrus press, a reamer allows you to juice any size of citrus, from a tiny Key lime to an enormous Ruby Red grapefruit.

7. KITCHEN SHEARS: Kitchen shears deserve a spot with your baking tools. They're ideal for trimming piecrust, shaping wreath breads, snipping focaccia into squares, cutting pizza slices, mincing dried fruit, and gliding through parchment paper.

8. RULER: A ruler is essential for ensuring even length, width, and thickness when rolling out pastry, portioning dough, and a lot more. It also takes the guesswork out of measuring pans and will help you get perfectly straight lines. Rather than being overwhelmed by recipes specifying precise dimensions, gain confidence by adding a simple ruler to your tool drawer.

MIXING AND SHAPING

1. ROLLING PIN: The best rolling pin is a long, solid piece of wood with two sturdy handles for even pressure. If properly cared for, it will last a lifetime.

2. WHISK: A balloon-shaped whisk will fluff up everything from batters to eggs and also combine and aerate dry ingredients.

3. OFFSET SPATULA: The slender, angled blade of an offset spatula helps you maneuver through tasks such as spreading batters into pans, frosting sheet cakes, transferring cookies to a wire rack, and much more!

4. PASTRY BRUSH: A long-handled pastry brush with natural bristles is great for whisking away excess dry ingredients and applying just the right amount of egg wash.

5. SILICONE SPATULA: This simple tool folds together wet and dry ingredients and gets every bit of dough out of a bowl We love spatulas that are all one piece since they are solid and easier to clean. Invest in spatulas in two colors: one for sweet recipes and one for savory. This way, you'll never end up with cross-contamination of flavors.

6. NESTING GLASS BOWLS: Glass bowls are superior to ceramic and plastic bowls, which tend to scratch over time and can be stained or ruined by trapped odors. Glass bowls are microwave-safe and sturdy enough to be used as the top of a double boiler. They're heavier than metal mixing bowls, but the weight is welcome when they're not wobbling on a counter.

7. PASTRY BLENDER: The slender, curved blades of a pastry blender quickly cut cold fat and incorporate it into flour and other dry ingredients for biscuits, scones, and pie doughs to create a flaky texture.

8. BENCH SCRAPER: A bench scraper expertly cuts and divides dough and helps you efficiently clear your work surface.

9. FINE-MESH SIEVE: A heavy-duty stainless steel sieve with an ergonomically shaped handle is comfortable to lift and hold when sifting dry ingredients or sprinkling confectioners' sugar.

BAKING AND COOLING

1. LOAF PAN: A metal loaf pan gives a straight, neat edge, lovely height, and beautiful form with even browning, as a metal pan conducts heat well. It's the signature pan for babka, brioche, banana bread, sandwich bread, and simple cakes.

2. BAKING SHEETS: You'll reach for baking sheets repeatedly, from prepping and organizing ingredients to evenly baking cookies and catching any potential drips from a pie filling. Investing in a nesting set will cover all your needs without taking up too much space in your kitchen.

3. PARCHMENT PAPER: Nonstick parchment paper is great for transferring rolled pastry dough from a counter to a baking sheet, and it helps your baked goods evenly brown. It saves you from scrubbing your pans after baking, and you can cut pieces for makeshift muffin pan liners and pastry bags. Plus, pre-cut parchment rounds and sheets are so convenient and easy to use.

4. 9-INCH PIE PAN: You may think all pie pans are created equal, but a well-made metal pie pan will give your piecrust a lovely golden color and an even bake.

5. 12-CUP MUFFIN PAN: Of course, a muffin pan is necessary for muffins and cupcakes, but it's also adaptable enough to bake fantails, financiers, tarts, popovers, and more.

6. 9-INCH ROUND CAKE PAN: A durable, round metal cake pan lets you whip up a one-layer cake or morning buns. We love a pan that has a nonstick coating for easy release and speedy cleanup.

7. 9-INCH SQUARE BAKING PAN: A durable square baking pan will give you the best brownies and blondies every time.

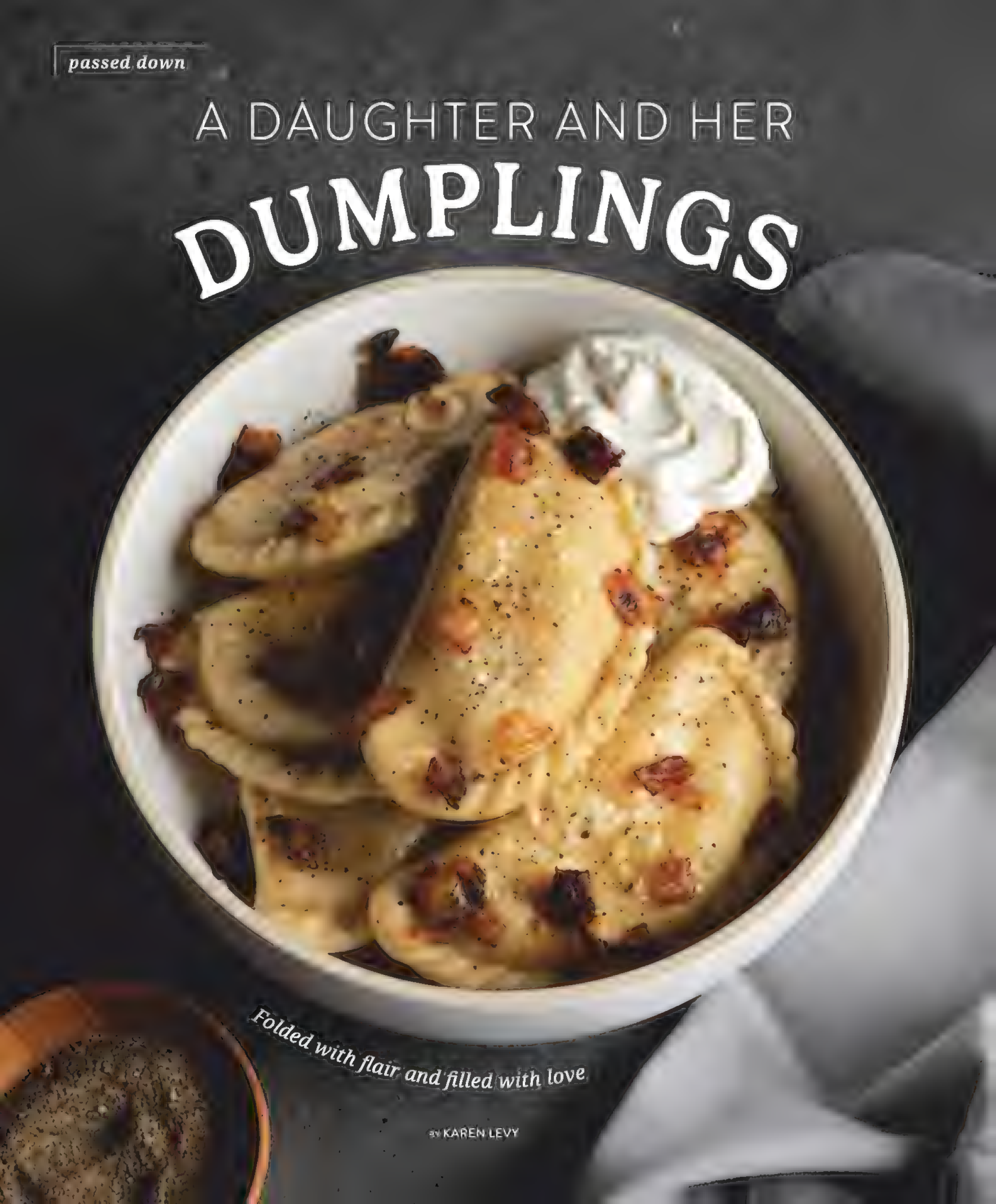
8. 13x9-INCH BAKING PAN: You can use a rectangular baking pan for countless recipes, from sheet cakes and dinner rolls to cobblers and focaccia.

9. WIRE RACK: A wire rack promotes fast, even cooling and allowes excess glazes and sauces to drip cleanly off cakes, cookies, pastries, and more.

Grab some of these finds and more at ***bakefromscratch.com/pantry***.

passed down

A DAUGHTER AND HER DUMPLINGS



Folded with flair and filled with love

BY KAREN LEVY

When I was growing up, my mother would make *vareniki*, potato-filled dumplings. Most people call them pierogies, but I only knew them as vareniki. She learned how to make them from her mother-in-law and my Bubbie, my father's mother. Mom was the only one in her generation of the family who learned how to make them even though my dad had four sisters!

It was a very special thing when Mom would make them, as it only happened once a year, usually in the winter. The expression "labor of love" is the only phrase that applies, and because there were six of us in the family, the volume necessary to accommodate our love of these was large! Mom was a school nurse and had winter vacation the same as us kids. My dad peeled the potatoes and Mom took care of the rest, supervising us all. There were times I pitched in and stirred the onions so they didn't burn. She would mash potatoes by hand (not with an electric mixer!) and add in caramelized onions that she slow-cooked on the stove.

To cut out the dough, she used a drinking glass turned upside-down to make perfect circles—nothing fancy. A spoonful of filling went on the dough, and she would make a half-moon and twist the dough closed to make it look braided along the edges. I remember trying to twist the edges of them the way she did but failing miserably—she was so fast, and they looked perfect every time!

She put them on special trays before boiling; they were black with a flower on them, similar to lacquer boxes from Eastern Europe. Once the vareniki were all filled, she would boil them and then we'd melt butter on them. If—and I mean *if*—there were any left over, we'd pan-fry them with butter the next day. When we were adults, Mom would individually wrap them to give to my siblings and me. We remember that she was so full of joy when she made them. Not prideful, just happy knowing how much they meant to us.

Sadly, Mom is no longer with us, and I only made them once with her after I was an adult. And although I have her recipe, I've never mastered her twisting and braiding technique. My siblings and I were recently cleaning out our parents' home to ready it for sale, and I immediately claimed the vareniki jar. We went through everything (40-plus years of accumulation!) and couldn't find it. I felt so disheartened. However, weeks later, my sister called to tell me she'd found it hidden in the back of a cabinet. It's just as I remembered, with its faded black and red cars, and I could not have been more excited. My sister and I immediately planned to re-create our family's beloved vareniki!

You don't need a special cutter for making perfect dough circles; a drinking glass works just fine!

Sisters Karen (left) and Deanna Levy

Have an heirloom family recipe you want to share? Send us details at *bakefromscratch@hoffmanmedia.com*.

VARENIKI

Makes 26 to 30 dumplings

Recipe adapted from Karen Levy

Also spelled varenyky, vareniki *are a staple food in Ukranian and Russian cuisines. The dumplings can have sweet or savory fillings, yet almost all savory fillings contain potato.*

Filling:

- 1¼ pounds (567 grams) russet potatoes (4 to 5 medium potatoes), peeled and cubed
- 2¾ teaspoons (8.25 grams) kosher salt, divided
- ¼ cup (48 grams) all-vegetable shortening
- 2 tablespoons (28 grams) unsalted butter
- ¾ pound (340 grams) yellow onions, diced
- ¾ teaspoon (1.5 grams) ground black pepper

Dough:

- 4 cups (500 grams) all-purpose flour
- 2 teaspoons (6 grams) kosher salt
- 2 large eggs (100 grams)
- ½ cup plus 2 tablespoons (150 grams) water, plus more if needed

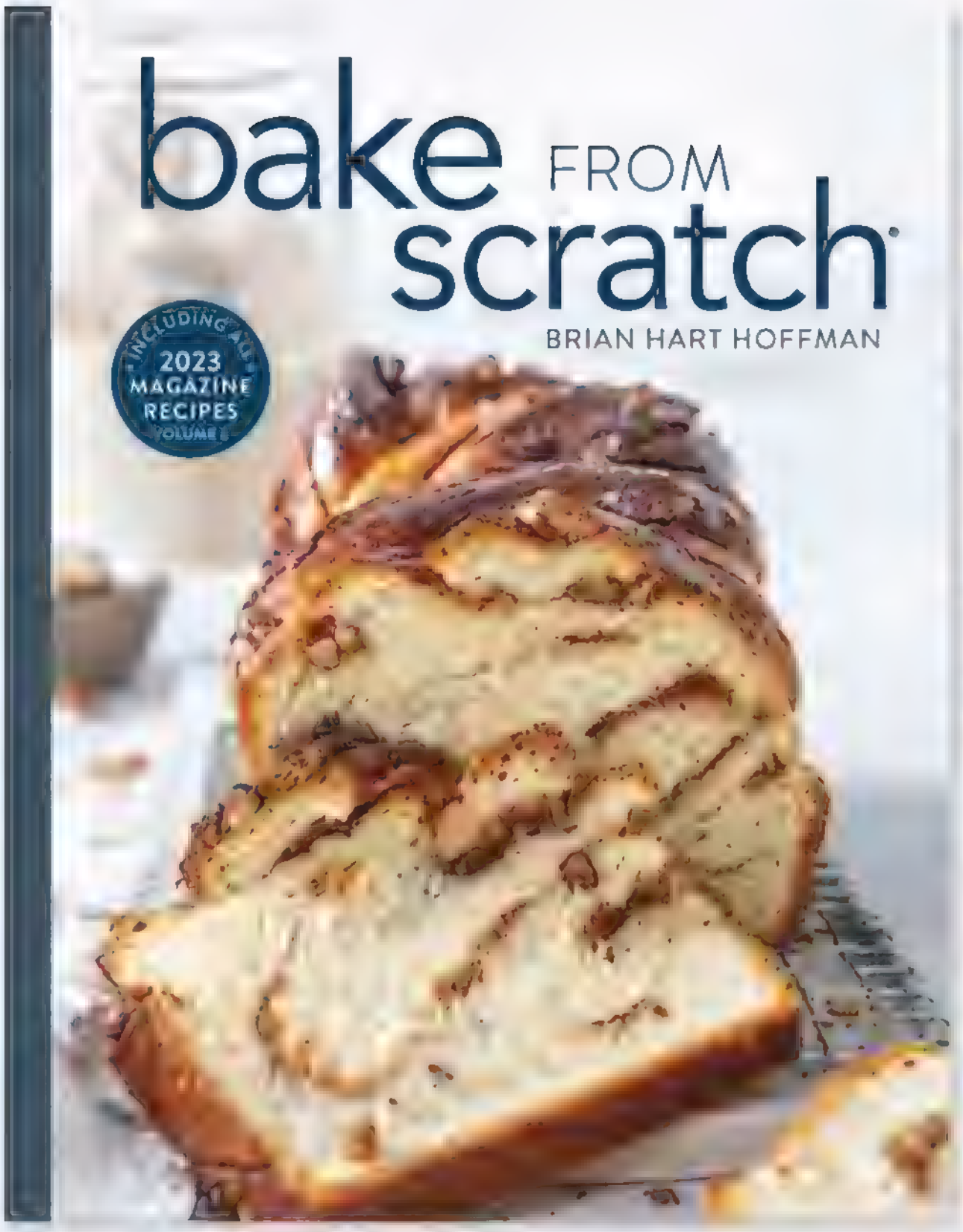
- ¼ cup (48 grams) all-vegetable shortening
- ½ pound (227 grams) yellow onions, diced

Sour cream, to serve

1. For filling: In a large saucepan, bring potatoes, 1¼ teaspoons (3.75 grams) salt, and water to cover to a boil over high heat. Reduce heat, and cook, stirring occasionally, until potatoes are tender, 10 to 15 minutes. Drain well; return potatoes to pan, and mash until smooth. Remove from heat.
2. Meanwhile, in a large skillet, melt shortening and butter over medium-high heat. Add onion; cook, stirring occasionally, until lightly browned and soft, about 20 minutes.
3. Stir onion mixture, pepper, and remaining 1½ teaspoons (4.5 grams) salt into potatoes until well combined. Cover and refrigerate until ready to use.
4. For dough: In a large bowl, whisk together flour and salt.
5. In a small bowl, whisk together eggs and ½ cup plus 2 tablespoons (150 grams) water. Using a fork, stir egg mixture into flour mixture until a stiff dough forms. Stir in additional water, 1 teaspoon (5 grams) at a time, if needed. (Dough should not be sticky.)
6. Turn out dough onto a clean surface, and knead until smooth and elastic, about 5 minutes. Cover dough with plastic wrap, and let stand for 20 to 30 minutes.
7. Divide dough into 4 portions. Roll 1 dough portion to about ⅛-inch thickness. (Keep remaining dough covered with plastic wrap to prevent it from drying out.) Using a 4-inch round cutter or glass jar, cut dough.
8. Spoon 1½ tablespoons (25 grams) filling onto each dough circle, and fold in half. Firmly pinch edges together, making sure to keep filling away from seam. (If dough won't stay together, moisten edge with a little water.) Fold edges over, and firmly crimp as desired. Place on a parchment paper-lined baking sheet, and cover with plastic wrap. Reroll dough scraps to use all filling.
9. Bring a large saucepan of water to a boil over high heat; reduce heat to medium.
10. Add 4 to 5 dumplings to gently boiling water; cook until they rise to the top, about 10 minutes. Remove with a slotted spoon, and drain well. Repeat with remaining dumplings.
11. Meanwhile, in a large skillet, melt shortening over low heat. Add onion; cook, stirring occasionally, until golden brown and soft, 20 to 25 minutes. Serve dumplings with onion and sour cream.

*pro tip

Boiled vareniki freeze well. Let them cool completely and then freeze them on a parchment or wax paper-lined baking sheet until firm. Transfer to a heavy-duty resealable plastic bag, and freeze for up to 2 months. Let them thaw overnight in the refrigerator; reheat in simmering water or pan-fry until golden brown.



bake
FROM SCRATCH®

ARTISAN RECIPES
FOR THE HOME BAKER

3 EASY WAYS TO PRE-ORDER

BAKEFROMSCRATCH.COM/BFS8

800-361-8059

83PBF24

GET EVERY 2023 MAGAZINE RECIPE IN OUR LATEST BOOK

- 400-page hardcover edition
- More than 250 recipes
- Gorgeous photography
- Step-by-step tutorials
- Cakes, breads, pies & tarts, pastries, cookies & bars, and more!

INCLUDES ALL 2023 MAGAZINE RECIPES

SHOP OUR ENTIRE *BAKE FROM SCRATCH* COLLECTION AT *BAKEFROMSCRATCH.COM/SHOP.*

pearl sugar

The delightful element of elegant crunch that your baking desires

BY AMBER WILSON
PHOTOGRAPHY BY KYLE CARPENTER / STYLING BY MARY BETH JONES

The first time I had pearl sugar, it was love at first bite. The city of Paris, France, was cold and gray in the bleak winter light, but there was an incandescent beacon in the form of a window display as I passed Les Choupettes de ChouChou in the 18th arrondissement in Montmartre. The dazzling array of golden chouquettes caught my eye—pearl sugar perfectly suspended on the burnished bronze and light-as-air pastry. My mouth salivated at a mere glimpse of these beauties. Moments later, I was strolling down the Rue Lepic in high spirits with a box now halfway filled with pearl-clad pastries as I made my way to the Basilique du Sacré Cœur de Montmartre. The contrast in the crunch of the pearl sugar against the airy pastry was unforgettable. Since then, nothing seems more decadently inviting than a sweet treat bedecked in delightfully crunchy pearl sugar, seemingly just for the pure pleasure of it. But there's much more to pearl sugar than meets the eye.

Pearl sugar, or nib sugar, is a specialty sugar formed into small, irregular-shaped rounded nuggets that won't dissolve when sprinkled onto baked goods or completely melt when mixed into batters. It's popular in Europe, especially in Sweden and Belgium, where it's used as a decorating sugar and incorporated into batters and doughs to add pops of texture and pockets of enhanced sweetness. Like any sugar, it's hygroscopic, meaning it has the power to attract and hold onto water molecules. Because of this, rolling cookie dough in pearl sugar or topping a spiced gingerbread with these divine pearls not only provides a wonderfully crunchy element but also gives your sweet treat a longer shelf life, as it helps hold on to moisture even after baking and cooling.

There are two common types of pearl sugar: Belgian and Swedish. The Belgian variety is derived from sugar beets, resembles pearly white pebbles, and is larger than Swedish pearl sugar. Belgian pearl sugar lends itself to pockets of crunchy texture with a subtle caramel flavor and the ability to maintain its solid structure at higher temperatures when

belgian pearl sugar
italian pearl sugar
swedish pearl sugar
swedish pearl sugar

cooked. It's often worked into mixtures where it can caramelize, like in *suikerbrood* (Dutch sugar bread) or the classic Belgian Liège waffle, which incorporates cups of pearl sugar for golden-brown edges and pockets of crunchy sweetness.

Swedish pearl sugar is small, about the size of a dried lentil, and used primarily as a topping or crunchy garnish, like in Finnish *pulla* (cardamom-spiced sweet bread) and Swedish *kanelbullar* (cinnamon buns). Swedish pearl sugar is generally made from sugarcane and shouldn't be substituted for Belgian, as it may dissolve after being baked into doughs and batters because of its smaller size.

A less common type of pearl sugar is the French *sucre grains* and the Italian *zucchero granella*, which is shaped like long grains of rice and used to decorate sweets in Italy such as panettone and Colomba Pasquale (Easter dove bread). This type of pearl sugar is made by combining granulated sugar and a small amount of water to form a paste, which is then pressed through an extruder into tiny cylinders. *Sucre en grain* is a large-grain pearl sugar from France, similar in size and shape to Swedish pearl sugar and perfect for adorning irresistible chouquettes.

The most common way to make Belgian and Swedish pearl sugar is by crushing large blocks of compressed sugar into various sizes. Then they are sorted by size using a range of screens, packaged, and shipped to be used for cooking or decoration. You can find these delectable little pearls on the *Bake from Scratch* website at *bakefromscratch.com/shop*, in specialty food stores, and some supermarkets, especially those with a section devoted to European products. Whichever way they are made and purchased, the result is perfectly crunchy little nuggets of sweetness.

There's also a homemade version that makes for a wonderful substitute in a pinch. All you'll need is sugar cubes and something to smash them with, like a meat mallet, cocktail muddler, rolling pin, or small skillet. Pick your weapon of choice and slide the sugar cubes into a resealable plastic bag. Smash them to your desired size, keeping the crystals larger if you use them for Liège waffles and making them smaller if you sprinkle them on top of baked goods. And for an even more illustrious pearl sugar, add a dash of edible luster dust in gold or silver—whatever color your heart desires—to the bag along with the sugar, shake, and enjoy beautiful pearl sugar ready to adorn festive sweets like panettone or king cake!

The shelf life of pearl sugar is virtually infinite. Moisture will cause the quality of your sugar to degrade, so it's best to keep it tightly sealed and stashed in a cool, dry place. When stored properly, pearl sugar will last for years.

Few things have the power to soften the edges of life and leave you with a warm, reassuring feeling like the pure pleasure of baking in wintertime. You are given a chance to steal away a moment and focus on the slow rhythm of baking as your mouth begins to salivate at just the thought of what's about to emerge from the oven. There is deep comfort in knowing I can re-create that winter's day in Paris without leaving the coziness of my kitchen by baking warm pastries practically perfect in pearls. Dreary weather can have great rewards—all of them delicious.

bake with pearl sugar

In this issue, don't miss:

Swedish Buns, **page 49**

Cinnamon-Cardamom Buns, **page 113**

Dinkelbröd
59:-
Rågsur
59:-

A SWEDISH SENSATION

My Feldt, entrepreneur and baker, shares beloved Swedish delights at her charming bakery

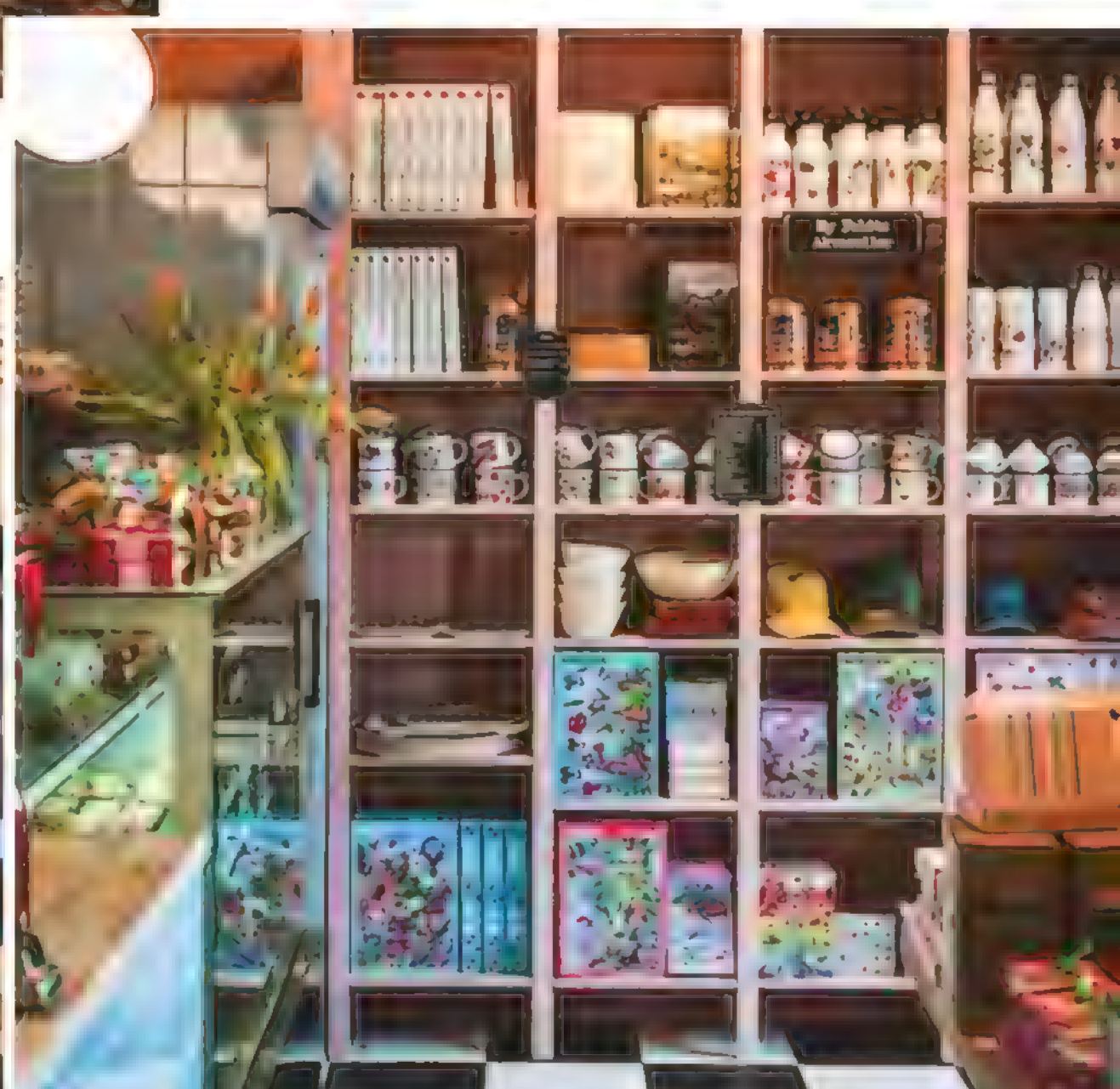
PHOTOGRAPHY BY JOANN PAI

There's something magical about stepping into My (pronounced "me") Feldt's world. It's full of life and love and brimming with inspiration. She's an author and artist who, along with her brother, Patrick, operates one of the most popular bakeries in Halmstad, Sweden: Feldt Bröd & Konfekt.

Bake from Scratch was introduced to My by fellow Halmstad resident Linda Lomelino (read more about Linda on page 87), and the two friends are creative collaborators who have worked together on several projects, including Linda photographing My's cookbooks, that combine their shared passion for art and baking with the world.

The bakery uses organic ingredients supplied from local mills, farms, and forests, with which My creates a varied selection of stunning breads, cakes, and pastries. Swedish classics like *kanelbullar* and *mazariner* dazzle next to chocolate-and-hazelnut tartlets and fried apple doughnuts with vanilla cream. My is currently restoring a 150-year-old brick school into a restaurant and café that will open this summer (Feldts på Skolberget). In addition to her culinary pursuits, My also has a curated collection of artwork, home décor and linens, clothing and accessories, games, and more available through her website.

GO THERE
Kasten Rönnowsgatan 10, 302 94 Halmstad, Sweden
instagram.com/feldtsbk



My is a baker and entrepreneur and the author of *There's Jam and Juice Everywhere, Mint Kisses and the Roaring in Your Head,* and *Nature's Larder*.

Connect with her on Instagram at @*myfeldt* and through her website, *myfeldt.se*.

SPICED JUST RIGHT

These crunchy-crusted and chewy-textured breads have plenty of bold seasoning in every bite

PHOTOGRAPHY BY KYLE CARPENTER / RECIPE DEVELOPMENT BY AMANDA STABILE / FOOD STYLIST AARON CONR

Everything Pretzels, page 39

EVERYTHING PRETZELS

Makes 12 pretzels

Once you make these chewy pretzels, you'll never want to buy them again.

½ cup (120 grams) warm water (120°F/49°C to 130°F/54°C)
3 teaspoons (12 grams) granulated sugar, divided
1 (0.25-ounce) package (7 grams) instant yeast*
4¼ cups (531 grams) all-purpose flour, divided, plus more for dusting
1 tablespoon (9 grams) kosher salt
1 cup (240 grams) warm whole milk (110°F/43°C to 115°F/46°C)
2 tablespoons (28 grams) unsalted butter, melted
8 cups (1,920 grams) water
¼ cup (60 grams) baking soda
Everything bagel seasoning, for sprinkling
Chive Cream Cheese Spread (recipe follows)

1. In a small bowl, whisk together ½ cup (120 grams) warm water, 1 teaspoon (4 grams) sugar, and yeast; let stand until foamy, 5 to 10 minutes.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat 2 cups (250 grams) flour, salt, and remaining 2 teaspoons (8 grams) sugar at low speed until combined. Add yeast mixture, warm milk, and melted butter; beat at medium-low speed until combined, about 1 minute, stopping to scrape sides of bowl. With mixer on low speed, gradually add remaining 2¼ cups (281 grams) flour, beating just until combined and stopping to scrape sides of bowl.
3. Switch to the dough hook attachment. Beat at low speed until a soft, somewhat tacky dough forms, 10 to 12 minutes, stopping to scrape sides of bowl and dough hook. (Dough will mostly pull away from sides of bowl and should pass the windowpane test; see page 111). Shape dough into a smooth round.
4. Lightly grease a large bowl. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 45 minutes to 1 hour.
5. Cut 12 (6x5¼-inch) rectangles of parchment paper; place rectangles on 2 rimmed baking sheets, and dust with flour.
6. On a clean surface, divide dough into 12 portions (about 76 grams each). Gently deflate 1 portion to release any large air bubbles. (Keep remaining dough covered to prevent it from drying out.) Roll into a 24-inch-long strand that tapers at each end. Shape into a "U"; cross strands 3 inches from ends (**A**). Twist ends around each other once (**B**), and fold down so loose ends touch rounded part of "U" shape just to sides of center; gently press to secure (**C**), and carefully stretch to open pretzel shape, if necessary. Place on a prepared parchment rectangle. Repeat with remaining dough. Cover and let rise in a warm, draft-free place (75°F/24°C) until puffed, 30 to 45 minutes.
7. Preheat oven to 375°F (190°C). Line 2 baking sheets with parchment paper.
8. In a medium saucepan, bring 8 cups (1,920 grams) water and baking soda to a low boil over medium-low heat.
9. Using parchment rectangles to transfer, carefully lower pretzels, 1 or 2 at a time, top side down, into boiling water-baking soda mixture; discard parchment. Cook for 10 seconds per side. Remove dough using a large slotted spatula or spoon, letting excess water drip off; place 1 inch apart on prepared pans. Sprinkle with everything bagel seasoning.
10. Bake, one pan at a time, until deep golden brown, 12 to 16 minutes. Let cool on pans for 5 minutes. Serve warm or at room temperature with Chive Cream Cheese Spread. Store in an airtight container for up to 3 days.

**We used Platinum® Yeast from Red Star®.*

Chive Cream Cheese Spread

Makes about ⅔ cup

4 ounces (113 grams) cream cheese, softened
¼ cup (60 grams) sour cream, room temperature
1 tablespoon (3 grams) finely chopped fresh chives
¼ teaspoon kosher salt
¼ teaspoon garlic powder
¼ teaspoon ground black pepper

1. In a small bowl, stir together all ingredients until well combined. Cover and refrigerate in an airtight container for up to 1 week.

SMOKY PEPPER JACK DUTCH OVEN BREAD

Makes 1 loaf

Whether you enjoy loaf this with a simple slather of butter or toasted for sandwiches, its rich aroma will have your mouth watering before you even take a bite.

- 3 cups (381 grams) bread flour, plus more for dusting
- 1 cup (130 grams) whole wheat flour
- 1 tablespoon (9 grams) kosher salt
- 1 tablespoon (6 grams) smoked paprika
- 1 (0.25-ounce) package (7 grams) instant yeast*
- 1 teaspoon (2 grams) garlic powder
- ½ teaspoon (1 gram) ground black pepper
- 1¼ cups (171 grams) ¼-inch-cubed Monterey Jack cheese with peppers
- 1¾ cups plus 2 tablespoons (450 grams) warm water (105°F/41°C to 110°F/43°C)

1. In a large bowl, whisk together bread flour, whole wheat flour, salt, paprika, yeast, garlic powder, and black pepper; stir in cheese until coated in flour mixture. Add 1¾ cups plus 2 tablespoons (450 grams) warm water, and stir until water is fully incorporated and a sticky dough forms. Cover and let rise in a warm, draft-free place (75°F/24°C) for 2 hours.

2. Refrigerate dough for at least 2 hours or up to overnight.

3. Lightly dust a work surface with bread flour; turn out dough onto prepared surface, and gently press dough just to level and even it out. Starting on left side of dough and working clockwise, fold edges of dough toward center, pressing lightly. Turn dough ball over, and using both hands, cup dough and pull it toward you. Rotate dough 90 degrees, and repeat until you have a smooth, tight, sealed round.

4. Heavily dust a sheet of parchment paper with bread flour; place dough, seam side down, on prepared parchment. Cover and let rise in a warm, draft-free place (75°F/24°C) until puffed and dough holds an indentation when gently pressed, 1 to 1½ hours.

5. When dough has about 30 minutes left to rise, place a 6- to 7-quart Dutch oven with lid in a cold oven. Preheat oven to 500°F (260°C).

6. Using a lame or sharp knife, score top of dough as desired. (See Note.) Trim parchment so it extends 2 to 3 inches around sides of dough.

7. Carefully remove hot Dutch oven from oven, and remove lid; using parchment as handles, quickly place dough in Dutch oven. Cover with lid, and place in oven.

8. Immediately reduce oven temperature to 450°F (230°C). Bake for 30 minutes. Remove lid, and bake until an instant-read thermometer inserted in center registers 190°F (88°C), about 10 minutes more. Immediately but carefully remove loaf from Dutch oven, and let cool completely on a wire rack. Store in an airtight container for up to 3 days.

**We used Platinum® Yeast from Red Star®.*

Note: *For the best rise and most successful scoring, hold your lame or knife at a 45-degree angle and make a quick movement through the dough. This will minimize any drags or rips through the dough and create the impressive and tall "ear" you see in many professional loaves.*

Looking for more spectacular bread recipes? Head to *bakefromscratch.com* and check out our Bread Box collection!

heavenly HAZELNUT CHOCOLATE

Indulge in these decadent desserts featuring Bonne Maman's rich and creamy hazelnut chocolate spread

PHOTOGRAPHY BY STEPHANIE WELBOURNE STEELE / RECIPE DEVELOPMENT BY OLA AGBODZA
FOOD STYLING BY AARON CONRAD / STYLING BY MARY BETH JONES

Hazelnut Chocolate Torte, page 46

HAZELNUT CHOCOLATE PASTRY TWISTS

Makes about 12 twists

Buttery, flaky, lightly crisp, and with just the right amount of cocoa richness, think of these twists as pain au chocolat's casual cousin.

- **2¼ cups (281 grams) all-purpose flour, plus more for dusting**
- **1⅓ cups (300 grams) cold unsalted butter, cubed and frozen for 15 to 20 minutes**
- **2 teaspoons (6 grams) kosher salt**
- **½ cup (120 grams) ice water**
- **⅔ cup (200 grams) Bonne Maman® Hazelnut Chocolate Spread**
- **1 large egg (50 grams), lightly beaten**

1. In the bowl of a stand mixer fitted with the paddle attachment, beat flour, cold butter, and salt at low speed just until butter is coated with flour. With mixer on low speed, add ½ cup (120 grams) ice water in a slow, steady stream, beating just until dough comes together, about 1 minute, stopping to scrape bottom and sides of bowl and turn dough to hydrate evenly. (There will still be large pieces of butter. It is OK if a few dry bits remain.)
2. Turn out dough onto a lightly floured surface, and roll into a 7-inch square. Wrap in plastic wrap, and refrigerate for 45 minutes to 1 hour.
3. On a lightly floured surface, roll dough into an 18x10-inch rectangle, lightly flouring work surface and top of dough as needed. Fold dough in thirds like a letter. Rotate dough 90 degrees; roll into an 18x10-inch rectangle, and fold in thirds like a letter. Repeat procedure for a third and final turn. (If at any point the butter is too soft after a fold, wrap in plastic wrap and freeze until butter is firm again, checking every 5 minutes). Wrap dough in plastic wrap, and refrigerate for at least 1 hour or up to overnight.
4. Line 2 baking sheets with parchment paper.
5. Divide dough in half. On a lightly floured surface, roll each portion into a 13-inch square. Spread hazelnut chocolate spread onto 1 square, leaving a ½-inch border around all sides. Place remaining dough on spread. Freeze stacked dough until firm, about 10 minutes.
6. Using a sharp knife, pastry wheel, or pizza cutter, trim edges of dough to straighten sides; cut dough into 12 to 13 strips (about 1 inch wide). Gently twist each dough strip 4 to 5 times. Transfer to prepared pans. Cover with plastic wrap, and freeze until firm, about 20 minutes.
7. Preheat oven to 400°F (200°C).
8. Brush egg onto pastry.
9. Bake until golden brown, 15 to 20 minutes. Let cool on pans for 5 minutes. Remove from pans, and let cool completely on wire racks. Store in an airtight container for up to 2 days.

***pro tip**

For extra crunch, sprinkle a few tablespoons of finely chopped hazelnuts onto the spread before adding the top layer of pastry.

HAZELNUT CHOCOLATE SILK PIE

Make 1 (9-inch) pie

A crunchy cookie crust and nutty topping create a great contrast of textures for the fluffy, smooth filling of this make-ahead pie.

Crust:

- 20 cream-filled chocolate sandwich cookies (about 227 grams)
- ¾ cup (55 grams) coarsely ground toasted hazelnuts
- 2 tablespoons (12 grams) granulated sugar
- ¼ teaspoon kosher salt
- ¼ cup (57 grams) unsalted butter, melted

Filling:

- ½ cup (100 grams) granulated sugar
- 4 large eggs (200 grams), room temperature
- 2 tablespoons (10 grams) Dutch process cocoa powder
- ½ teaspoon (1.5 grams) kosher salt
- 1 tablespoon (15 grams) water, room temperature
- 1 teaspoon (4 grams) unflavored gelatin
- 1 (12.7-ounce) jar (360 grams) Bonne Maman® Hazelnut Chocolate Spread
- 2 tablespoons (30 grams) hazelnut liqueur
- 1 teaspoon (4 grams) vanilla extract
- 2 tablespoons (28 grams) unsalted butter, softened
- 1 cup (226 grams) mascarpone cheese*, softened

Topping:

- 1 cup (240 grams) cold heavy whipping cream
- ⅓ cup (40 grams) confectioners' sugar
- 1 teaspoon (4 grams) vanilla extract

Garnish: chopped toasted hazelnuts

1. Preheat oven to 350°F (180°C). Spray a 9-inch pie plate with baking spray with flour.
2. For crust: Separate cookies; scrape off and discard filling. In the work bowl of a food processor, pulse cookies until finely ground.
3. In a medium bowl, whisk together cookie crumbs, ground hazelnuts, granulated sugar, and salt. Stir in melted butter until combined. Press mixture into bottom and up sides of prepared pan.
4. Bake until fragrant, 15 to 20 minutes. Let cool completely.
5. For filling: In the heatproof bowl of a stand mixer, whisk together granulated sugar and eggs until frothy. Place bowl over a small saucepan of simmering water. Cook, whisking constantly, until sugar dissolves, mixture is warm to the touch, and a candy thermometer registers 160°F (71°C), 2 to 4 minutes. Whisk in cocoa and salt.
6. Carefully return bowl to stand mixer. Using the whisk attachment, beat at high speed until mixture is doubled in size and bottom of bowl is cool to the touch, 4 to 5 minutes.
7. Meanwhile, in a small microwave-safe bowl, place 1 tablespoon (15 grams) water; sprinkle gelatin onto water, and let stand for 1 minute. Heat gelatin mixture on high in 10-second intervals, stirring between each, until it comes to a boil and looks clear (about 30 seconds total). Let cool.
8. Reduce mixer speed to low; gradually add hazelnut chocolate spread, beating until well combined. Add liqueur and vanilla, beating until well combined. Add butter, 1 tablespoon (14 grams) at a time, beating until well combined. Add mascarpone, 1 tablespoon (14 grams) at a time, beating until well combined after each addition. Add gelatin mixture, and beat until well combined. Strain mixture through a fine-mesh sieve into prepared crust, stirring with a spatula to pass all mixture through sieve. Refrigerate, uncovered, until thick, cold, and set, at least 6 hours, or up to overnight.
9. For topping: In the bowl of a stand mixer fitted with the whisk attachment, beat cold cream and confectioners' sugar at medium-high speed until stiff peaks form; beat in vanilla. Spread onto pie, and garnish with chopped hazelnuts, if desired. Serve immediately. Cover and refrigerate for up to 2 days.

**We used BelGioioso® Mascarpone Cheese.*

HAZELNUT CHOCOLATE TORTE

Make 1 (9-inch) cake

Reminiscent of a chocolate truffle candy, this fudgy cake practically melts in your mouth.

2⅔ cups (256 grams) hazelnut flour
¼ cup (21 grams) Dutch process cocoa powder
1 teaspoon (2 grams) instant espresso powder
½ teaspoon (1.5 grams) kosher salt
5 large eggs (250 grams), separated
1 cup (200 grams) granulated sugar, divided
½ cup (113 grams) unsalted butter, softened
1 cup (336 grams) Bonne Maman® Hazelnut Chocolate Spread
Garnish: confectioners' sugar

1. Preheat oven to 325°F (170°C). Spray a 9-inch springform pan with baking spray with flour. Line bottom of pan with parchment paper.
2. In a medium bowl, whisk together flour, cocoa, espresso powder, and salt.
3. In the bowl of a stand mixer fitted with the whisk attachment, beat egg whites at high speed until frothy. Add ½ cup (100 grams) granulated sugar in a slow, steady stream, beating until stiff peaks form. Transfer mixture to another medium bowl.
4. Clean bowl of stand mixer. Using the paddle attachment, beat butter and remaining ½ cup (100 grams) granulated sugar at medium speed until creamy, 2 to 4 minutes, stopping to scrape bottom and sides of bowl. Add egg yolks, one at a time, beating until combined and stopping to scrape bottom and sides of bowl. Add hazelnut chocolate spread; beat until well combined. Add flour mixture; beat until well combined, stopping to scrape bottom and sides of bowl. Gently fold in egg white mixture in three additions until well combined and no visible white streaks remain. Spread mixture into prepared pan, smoothing with an offset spatula.
5. Bake until a wooden pick inserted in center comes out with a few moist crumbs, 1 hour to 1 hour and 10 minutes. Let cool completely in pan on a wire rack.
6. Run a small offset spatula around edges of cooled cake to loosen; remove sides of pan. Garnish with confectioners' sugar, if desired. Store in an airtight container for up to 2 days.

SWEDISH BUNS

Master the art of these wonderfully spiced and distinctly shaped breads

Swedish buns are intricately twisted pastries imbued with the woodsy warmth of the southern Indian spice green cardamom. Cardamom adds notes of pine, mint, citrus, and a subtle smokiness, which provides the perfect balance to the buns. Cinnamon and cardamom are Sweden's most popular bun fillings—with pearl sugar adorning the cinnamon-filled buns and a dusting of cardamom sugar topping the cardamom-filled ones. It takes some practice to master the stunning shape—give yourself plenty of grace and practice with the first few buns to get the hang of it. And if your knot isn't perfect, don't worry! They will taste wonderful no matter what.

PHOTOGRAPHY BY KYLE CARPENTER AND STEPHANIE WELBOURNE STEELE
RECIPE DEVELOPMENT BY AMANDA STABILE AND KATIE MOON DICKERSON
FOOD STYLING BY KATIE MOON DICKERSON / STYLING BY MAGGIE HILL

SWEDISH BUNS

Makes 15 buns

Swedish cardamom buns called kardemummabullar *are yeasted, twisted breads infused with an aromatic butter, sugar, and cardamom filling and topped with a fragrant flourish of more cardamom and sugar. Or you can fill the cardamom-infused dough with cinnamon, sugar, and butter for Swedish cinnamon buns, called* kanelbullar, *which are heavily adorned with crunchy Swedish pearl sugar. They're best served warm with a cup of steaming coffee or tea, destined to warm and brighten even the bleakest of winter days.*

Dough:

- **3¾ cups (477 grams) bread flour*, divided, plus more for dusting**
- **¼ cup (50 grams) granulated sugar**
- **2¼ teaspoons (7 grams) active dry yeast**
- **2 teaspoons (6 grams) kosher salt**
- **2 teaspoons (4 grams) freshly ground cardamom seeds (see Note)**
- **1 cup (240 grams) whole milk**
- **⅓ cup (76 grams) unsalted butter**
- **1 large egg (50 grams), room temperature**

Cinnamon filling (option 1):

- **¼ cup (57 grams) unsalted butter, room temperature**
- **¼ cup (55 grams) firmly packed light brown sugar**
- **2 tablespoons (16 grams) bread flour**
- **2 teaspoons (4 grams) ground cinnamon**
- **¼ teaspoon kosher salt**

Cardamom filling (option 2):

- **½ cup (100 grams) granulated sugar**
- **3 teaspoons (6 grams) freshly ground cardamom seeds (see Note)**
- **¼ cup (57 grams) unsalted butter, room temperature**
- **2 tablespoons (16 grams) bread flour**
- **¼ teaspoon kosher salt**

- **1 large egg (50 grams), room temperature**
- **1 tablespoon (15 grams) water**

Swedish pearl sugar, for sprinkling

1. For dough: In the bowl of a stand mixer fitted with the paddle attachment, beat 1½ cups (191 grams) flour, granulated sugar, yeast, salt, and cardamom at low speed just until combined.

2. In a medium saucepan, heat milk and butter over medium heat, stirring occasionally, until butter is melted and an instant-read thermometer registers 120°F (49°C) to 130°F (54°C). Add warm milk mixture to flour mixture; beat at medium speed until combined, 1 to 2 minutes. Add egg; beat at medium-high speed for 2 minutes. Gradually add remaining 2¼ cups (286 grams) flour, beating just until combined and stopping to scrape bottom and sides of bowl.

3. Switch to the dough hook attachment. Beat at medium-low speed until a soft, smooth, elastic dough forms, 6 to 10 minutes. (Dough may still stick slightly to sides of bowl but should pass the windowpane test; see page 111.) Turn dough out onto a clean surface, and shape into a round.

4. Grease a large bowl. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 45 minutes to 1 hour.

5. Punch dough down. On a clean surface, pat dough into a 10x6-inch rectangle. Wrap in plastic wrap, and refrigerate for at least 8 hours or up to overnight.

6. For cinnamon filling: In a medium bowl, stir together butter, brown sugar, flour, cinnamon, and salt until well combined.

7. Alternatively, for cardamom filling: In a small bowl, whisk together granulated sugar and cardamom; reserve ¼ cup (50 grams) cardamom sugar in a small bowl. Stir butter, flour, and salt into remaining cardamom sugar until well combined.

8. Let dough stand at room temperature for 5 minutes. On a lightly floured surface, roll dough into a 25x10-inch rectangle, with one long side closest to you. Using an offset spatula, dollop desired filling onto dough, and spread in a thin, even layer to edges. Working from short sides, fold dough in thirds like a letter.

9. Line 2 rimmed baking sheets with parchment paper.

10. Roll dough into an 11x8-inch rectangle, with one long side closest to you. Using a pastry wheel or sharp knife, cut dough lengthwise into 15 strips (about ¾ inch wide each). Holding up one end of 1 strip vertically, gently pull dough in increments until strip is 22 inches long, being careful to keep an even thickness throughout dough so it does not tear. Grabbing bottom end of strip between index and middle fingers and thumb of one hand, loosely wrap dough strip three times around fingers of your other hand, overlapping dough slightly. Place thumb of same hand over overlapped dough strands to secure; wrap remaining end of dough perpendicularly, between index and middle fingers, and around overlapping dough strands to form a knot-like shape, tucking loose end under bottom of finished bun as you remove your fingers. Repeat with remaining strips, and place about 2 inches apart on prepared pans.

11. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size and dough holds an indentation when gently pressed, 1 hour to 1½ hours.

12. Preheat oven to 350°F (180°C).

13. In another small bowl, whisk together egg and 1 tablespoon (15 grams) water; brush onto buns. Sprinkle with pearl sugar or reserved cardamom sugar as desired.

14. Bake until golden brown and an instant-read thermometer inserted in center registers at least 190°F (88°C), 15 to 20 minutes, rotating pans halfway through baking. Immediately sprinkle with additional pearl sugar or any remaining reserved cardamom sugar, if desired. Let cool on pans for 5 minutes. Serve warm. Store in an airtight container for up to 2 days.

**We used Bob's Red Mill Bread Flour.*

Note: *We used freshly ground cardamom seeds. For store-bought ground cardamom, use 1¾ teaspoons (3 grams) ground cardamom in the dough and 4 teaspoons (8 grams) ground cardamom in the cardamom filling.*

For ultimate flavor, grind your cardamom.
Store-bought ground cardamom will work perfectly in a pinch, but if you want the intense flavor, aroma, and visual appeal that traditional Swedish buns have, grind your cardamom. Purchase decorticated cardamom seeds, which have been removed from their thick, fibrous pods, and grind them either in a mortar and pestle or a spice grinder until they resemble tiny flecks.

✳ ***The Art of Fika*** One of the most common ways to enjoy a Swedish bun is as *fika*, a coffee-and-a-treat break. In Sweden, *fika* is a verb and a noun, describing a time to relax, chat, and enjoy a cup of coffee and a delicious pastry—no absent-minded phone scrolling allowed.

FORM AND FILL

Letting the dough stand at room temperature for a few minutes allows it to relax a little so it's easier to roll it out.

Dotting the surface of the dough with small mounds of the filling and gently spreading all over the surface helps you achieve a perfect, even layer.

Making small notches at ¾-inch intervals gives you a guide to follow to continue cutting the strips of dough.

SHAPE AND PROOF

If you can't pull the strands long enough without the dough springing back, cover with a kitchen towel, let stand for 10 minutes, and then return to it.

Keeping the shaping loose is key! A loose knot gives the dough space to proof and expand before baking. Too tight, and the strain against itself will cause the bun to unravel.

FINISHING FLOURISH

The egg wash gives the buns a gloriously golden exterior and helps the cardamom sugar topping or the Swedish pearl sugar stick to the dough.

The Queen of Spices Native to India, green cardamom, also known as the "queen of spices," is said to have been brought back to Scandinavia by the Vikings, who encountered the spice in Constantinople (now Istanbul, Turkey), which was the hub of trading between Asia and Europe at the time.

Sweet ON Sweden

Scandavanian twists on two of my favorite desserts

Blueberry-Lemon Swedish Napoleon Cake, page 57

PHOTOGRAPHY, RECIPE DEVELOPMENT, AND STYLING BY
BRITNEY BROWN CHAMBERLAIN

Having visited more than 33 countries, Maryland-based Britney Brown-Chamberlain draws inspiration for her blog, *Britney Breaks Bread*, from each region she encounters, making Britney a deliciously welcome addition to our magazine as the *Bake from Scratch* 2024 contributing editor.

➔ Follow Britney on Instagram at @britneybreaksbread and her website, *britneybreaksbread.com*.

BLUEBERRY-LEMON SWEDISH NAPOLEON CAKE

Makes 6 servings

This divine dessert gracefully marries the zesty brightness of lemon with the subtle sweetness of blueberries, all layered within a delicate, flaky pastry. The lemon cream, kissed with the citrusy essence of lemon zest, adds a refreshing and tangy note that beautifully complements the sweet blueberry cream. This dessert is not only a treat for the palate but also a feast for the eyes.

Pastry cream:

- **¼ cup (60 grams) cold water**
- **2 teaspoons (8 grams) unflavored gelatin**
- **1 cup (240 grams) whole milk**
- **1 cup (240 grams) heavy whipping cream**
- **6 large egg yolks (112 grams)**
- **¾ cup (150 grams) granulated sugar**
- **6 tablespoons (48 grams) cornstarch**
- **2 teaspoons (12 grams) vanilla bean paste**
- **3 tablespoons (42 grams) unsalted butter**
- **1 tablespoon (6 grams) lemon zest**
- **½ teaspoon (2 grams) lemon extract**
- **1 ounce (28 grams) freeze-dried blueberries**

Rough Puff Pastry (recipe at *bakefromscratch.com*) or 1 (17.3-ounce) package (490 grams) frozen puff pastry (2 sheets), thawed

Topping:

- **1 cup (240 grams) cold heavy whipping cream**
- **¼ cup (30 grams) confectioners' sugar**

Garnish: fresh blueberries, chopped fresh mint

1. Start by making the pastry cream. In a small bowl or cup, add ¼ cup (60 grams) cold water and gelatin. Mix together, and set aside.

2. Pour milk and heavy cream into a medium saucepan, and warm over low heat until steaming, 5 to 6 minutes. (Do not bring to a boil.)

3. In a large bowl, combine egg yolks and sugar; whisk together until combined and slightly lightened in color. Add cornstarch and vanilla paste. Continue to whisk until combined. Slowly pour the warm milk mixture into the mixing bowl, adding a little at a time and whisking constantly to ensure that the eggs do not scramble. Once all the milk is added, pour the mixture back into the saucepan, and increase heat to medium-low. Bring to a boil, stirring constantly.

4. When the mixture begins to thicken, remove from heat, and add gelatin. Whisk together until the gelatin has dissolved. Add butter, and whisk until melted and combined. Pour through a fine-mesh sieve into a large bowl. Cover with plastic wrap, and refrigerate for at least 2 hours.

5. Once the cream has set in the refrigerator, divide the cream in half into two separate bowls. Stir lemon zest and lemon extract into one bowl.

6. Add freeze-dried blueberries to a food processor, and blend until it's a fine powder. Add powder to a fine-mesh sieve to strain out large bits and then stir the powder into the other bowl of cream. Place both bowls back in the refrigerator until thick and cold.

7. Preheat 400°F (200°C). Roll Rough Puff Pastry to a ⅛-inch-thick rectangle (about 28x16 inches), or roll each sheet of puff pastry to ⅛-inch thickness. Cut pastry into 18 (4½x2½-inch) rectangles. Place 9 rectangles on each prepared pan. Top rectangles on each pan with another sheet of parchment paper. Place another baking sheet on top of parchment to weigh pastry down. Place another baking sheet on top to weigh them down.

8. Bake, one pan at a time, for 15 minutes. Allow the puff pastry squares to cool on a wire rack. Handle them with care; they're very fragile!

9. While the puff pastry is cooling, add lemon and blueberry pastry creams to separate piping bags fitted with your desired piping tip.

10. Make the whipped cream topping by adding cold heavy cream and confectioners' sugar to a mixing bowl and beat with an electric mixer on high speed until you reach stiff peaks. Add to a piping bag fitted with your desired piping tip.

11. Pipe the lemon and blueberry pastry creams onto 12 of the pastry rectangles, alternating between the two. Leave 6 of them without the cream.

12. Place one of the rectangles with cream on top of each other to make two layers. Then add the rectangle without the cream on top to create the third layer. Pipe the whipped cream on top and garnish with sliced blueberries and mint leaves.

SWEDISH PANCAKES WITH STRAWBERRY CREAM

Makes 10 to 12

Swedish pancakes are a delectable and elegant treat that combine the sweetness of fresh, ripe strawberries and the velvety luxury of a luscious cream filling. Each pancake is tender and soft with slightly crispy edges, enveloping a generous serving of sweet strawberry cream. The pancakes are topped with strawberries, creating a harmonious blend of textures and a refreshing, fruity burst in every bite.

Pancakes:

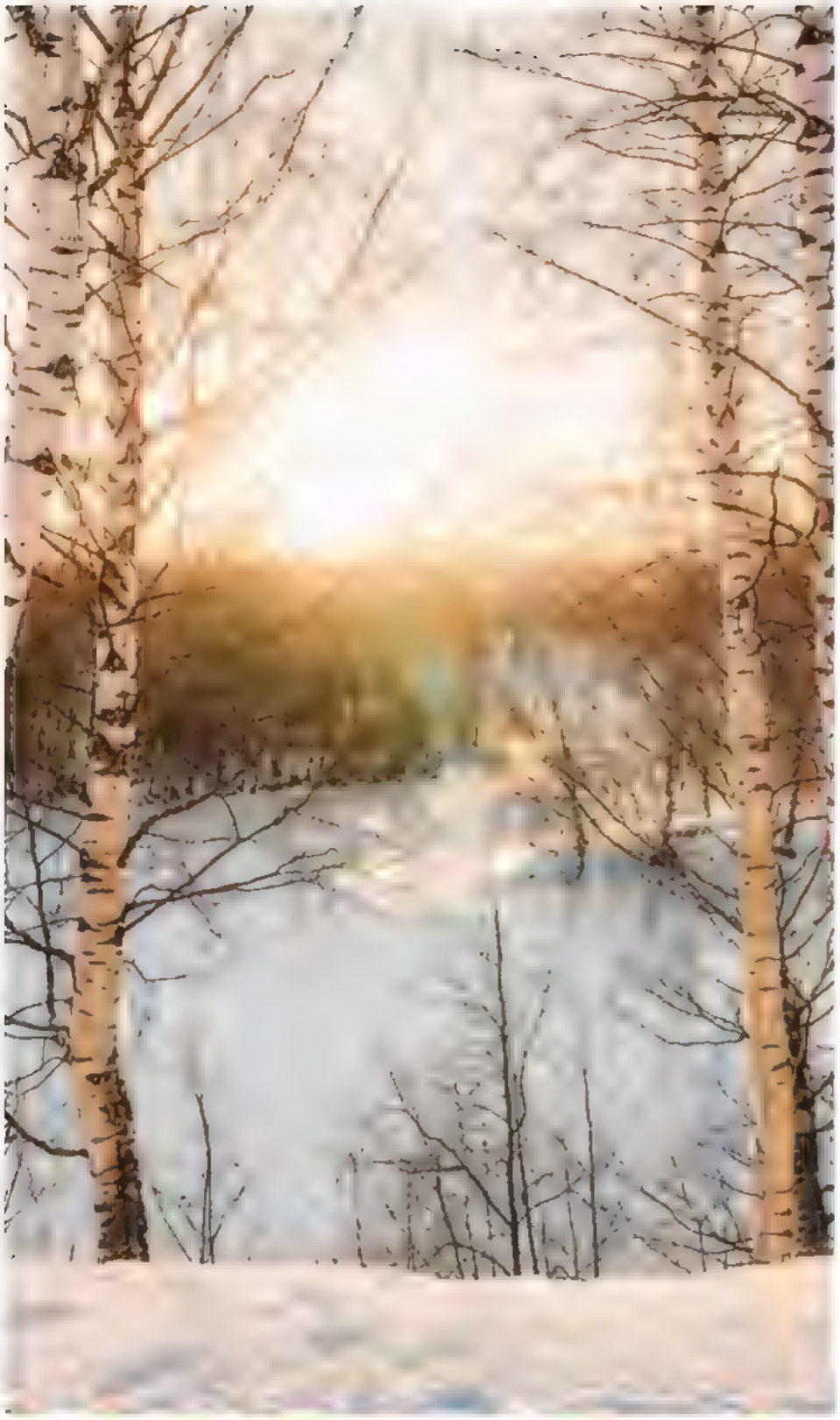
- 3 large eggs (150 grams)
- 3 tablespoons (36 grams) granulated sugar
- 1 teaspoon (4 grams) vanilla extract
- 3 tablespoons (42 grams) unsalted butter, melted
- 2 cups (480 grams) whole milk
- 1½ cups (188 grams) all-purpose flour
- ½ teaspoon (1.5 grams) kosher salt
- ¼ teaspoon ground nutmeg
- Unsalted butter, as needed for cooking

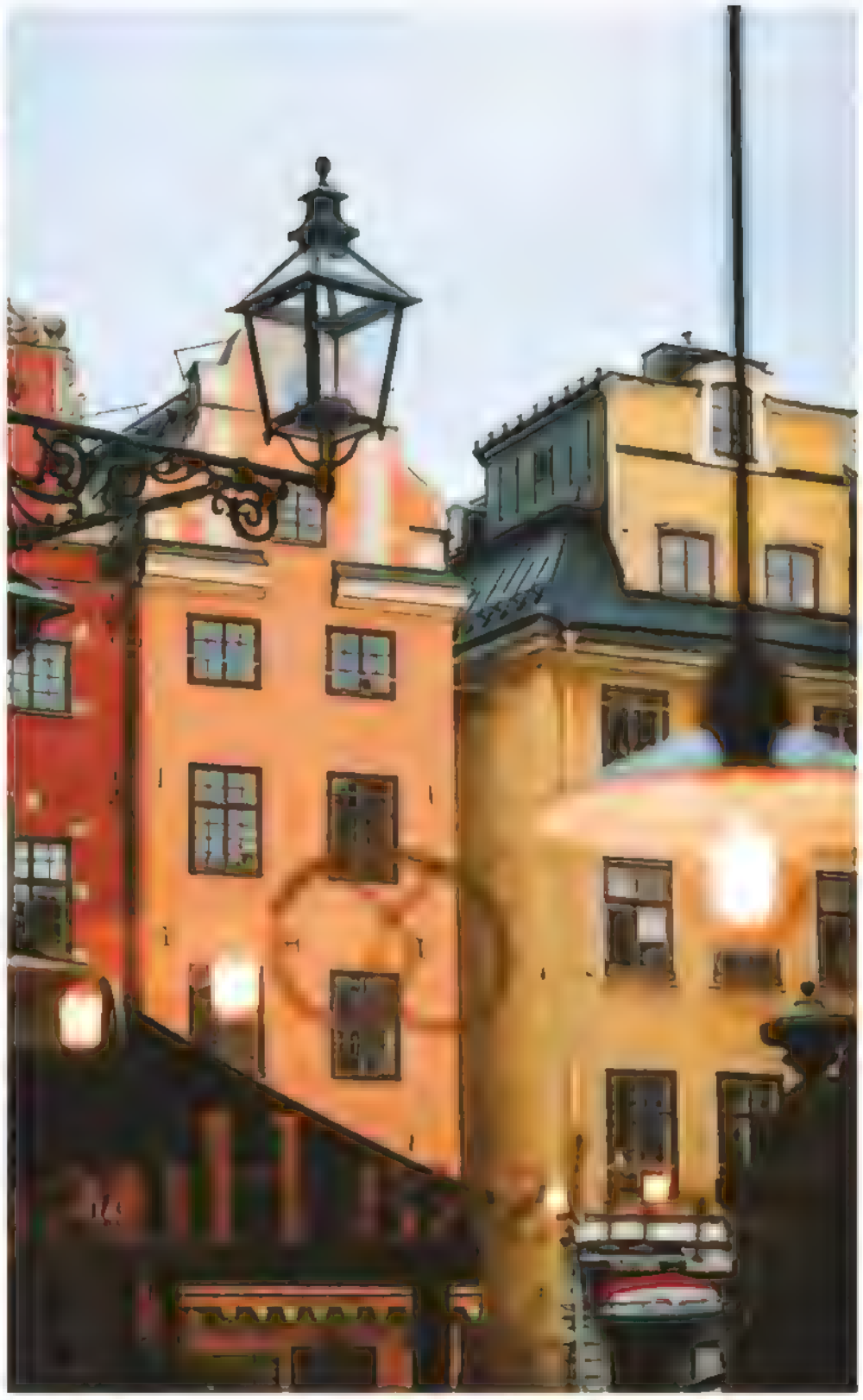
Filling:

- 1 (8-ounce) package (226 grams) cold cream cheese
- ½ cup (60 grams) confectioners' sugar
- 5 tablespoons (100 grams) strawberry preserves
- 2 tablespoons (30 grams) heavy whipping cream

Fresh strawberries and chopped hazelnuts, to serve
Garnish: fresh mint leaves

1. For pancakes: Add eggs to a large bowl. Using an electric mixer, beat eggs on high speed for 3 minutes. Add granulated sugar, vanilla, melted butter, and milk; mix until ingredients are combined. Add flour, salt, and nutmeg; mix on low speed until all ingredients are combined.
2. Add a teaspoon of butter to a 10-inch nonstick skillet; heat over medium heat until melted. Add ¼ cup pancake batter to pan. Cook until browned on the bottom, 1 to 2 minutes. Turn and cook until lightly browned, about 1 minute. Place onto a plate lined with a paper towel. Repeat with butter as needed and remaining batter.
3. For filling: In a medium bowl, combine cream cheese, confectioners' sugar, and preserves. Using an electric mixer, beat on medium speed until combined. Add heavy cream, and mix until combined.
4. Spread about 2 tablespoons (about 28 grams) of filling onto each pancake. Fold in half and then fold in half again to create a triangle. Serve with strawberries and hazelnuts. Garnish with mint, if desired.





VÄLKOMMEN TO SWEDEN

BY BRIAN HART HOFFMAN

PHOTOGRAPHY BY JOANN PAI

In February 2023, I embarked on a trip that had been nearly nine years in the making. What began as a way for me to meet one of my personal inspirations turned into an all-modes-of-travel journey from southern Sweden northward to Stockholm and its surrounding islands to far up the eastern coastline where I was just south of the Arctic Circle, all to discover the best of Swedish baking culture.

An opportunity to bake with France native, pastry chef, and food writer Fanny Zanotti is what first prompted me to visit Sweden. Fanny published a cookbook, *Paris Pastry Club*, in 2014, and I was immediately attracted to it. It had delicious recipes and beautiful photography, of course, but I loved her writing so much that I instantly felt like I knew her—so much so that I included her book in the debut issue of *Bake from Scratch* in fall 2015, and I promised to come bake with her in France. Well, fast-forward eight years, and Fanny was living in northern Sweden. No matter; I was going, and I began to plan for an epic wintertime baking adventure.

The trip began in Copenhagen, Denmark, where I met up with my travel companion and friend, photographer Joann Pai. From there, we crossed the Baltic Sea via the Øresund Bridge into Sweden. Why start in Copenhagen, you ask? Copenhagen is actually much closer and more convenient to the south of Sweden than if you were to fly into the two major airports of Sweden and travel southward. And it was meant to be when we encountered the Hart Bageri (Hart Bakery), where we of course stopped for a pastry and a souvenir with my name on it! And it's at the top of my list to visit when I return to discover more bakeries in Denmark.

Our first destination was the southwestern Sweden port town of Halmstad and home to blogger, food stylist, and photographer extraordinaire Linda Lomelino. Linda showed us around her beautiful city, took us to a few of her favorite shops, and then treated us to a *semlor* bun baking and photography session in her studio. Linda also introduced us to her friend and local baker My Feldt, who invited us to partake in our first *fika* of the trip.

Next, we headed to Stockholm, the bustling capital of Sweden. It was the height of *semla* season during our visit, and I couldn't wait to taste what the city offered. Rachel Khoo, a TV host, food writer, and culinary instructor throughout England, Australia, France, and Sweden, took us on a tour to some of the city's most renowned bakeries. Everywhere we went, we were greeted by the most mouthwatering aromas of cardamom and cinnamon, vanilla and butter, cream and sugar, and beautifully twisted and wrapped buns, loaves, and rolls.

From the city center, we ferried to Vaxholm, which is a town comprised of several small islands in Stockholm's archipelago. The islands are dotted with pastel-colored wooden houses and fish camps, and much of the daily life is centered around the natural offerings of the sea and land. I visited the Vaxholms

Bed & Breakfast and owner Linda Wahlström, who offers her guests a hands-on class to learn the art of baking *kanelbullar*, Swedish cinnamon buns. It was such a treat to explore this beautiful coastal area and make some new baking friends!

For our final stop, we left the relatively temperate weather of the Stockholm area behind and ventured much farther north up the eastern coast of the country to, at long last, meet Fanny. She welcomed us to her hometown of Skellefteå, where she wholeheartedly embraces its snow-covered winter wonderland. We joined Fanny, her partner, Karl, and their daughter, Sienna, in a cozy baking cottage with a crackling fireplace as she shared a few of her favorite recipes that have become her winter baking staples.

I'm so excited to share my journey with you all through the following pages!

Fanny's WARMING WINTER BAKING

Escape to a cozy Swedish cabin that's full of gloriously sunny ingredients powerful enough to uplift even winter's longest days

BY FANNY ZANOTTI
PHOTOGRAPHY BY JOANN PAI
RECIPES ADAPTED FROM FANNY ZANOTTI

There is nothing quite like winter in the north of Sweden. Dark nights and crisp, cold air. A sun that rises and sets almost at the same time. The northern lights we see from our windows.

Really, I wish you could've been here with Brian, Joann, and me as we spent the day baking in the old baking cottage in Tjärn, just a stone's throw from Skellefteå, where I've now been living for almost 10 years. The cottage, which has been used for generations to bake traditional flatbreads and buns in its stone oven, has the most beautiful wooden work bench and small windows overlooking snow-covered fields dotted with frosted birches and pine trees.

To begin the day, we headed to Svedjan Ost, a dairy farm run by my friends Pär and Johanna Hellström. We collected the milk, buttermilk, and butter for our recipes, as well as sampled their artisanal cheeses, which make the perfect accompaniment to my buttermilk and rye soda bread.

On the way back to the cottage, we stopped to visit Jón Óskar Arnason at ÓGIN Distillery in Boviken, where he showed us how he encapsulates the essence of the Swedish landscape into his gins, distilling the aromas of the subarctic flora. I love to add his cloudberry gin to my cloudberry and orange marmalade. (Cloudberries are a small fruit that's native to arctic and subartic alpine areas; they look similar to raspberries and ripen to a bright yellow-gold color.)

As the daylight began to fade, we returned to the cozy cottage, where the room came alive to the warmth of the fire. In the kitchen, we embraced sunny ingredients like saffron, citrus, and cloudberries that appeal to me during the dark and cold days that only late winter offers. And before we knew it, the aromas of our baking filled the room, basking us in the simple joys of another magical day spent close to the polar circle.

BIRGITTA'S SAFFRON CAKE

Makes 1 (8-inch) cake

This recipe was given to me by my friend Susanne, whose mother-in-law—Birgitta—used to bake many batches every winter. Birgitta's recipe has less sugar and she never soaked her raisins, a detail that Susanne is also partial to. I like to add grated marzipan into the batter and a thick coat of flaked almonds on top of the cake before it goes in the oven. Although I never got the chance to meet Birgitta, her cake has become a beloved tradition in my house.

¾ cup (96 grams) raisins
Boiling water
1½ cups (188 grams) all-purpose flour
2 teaspoons (10 grams) baking powder
2 large eggs (100 grams), room temperature
1 cup (200 grams) castor sugar (see Notes)
¼ teaspoon fine sea salt
½ cup (113 grams) unsalted butter
⅔ cup (160 grams) sour cream, room temperature
2 teaspoons (1 gram) ground saffron threads or 2 tablespoons (26 grams) saffron extract (see Notes)
½ cup (130 grams) marzipan, coarsely grated (see Notes)
2 tablespoons (14 grams) flaked almonds
Garnish: confectioners' sugar

1. Preheat oven to 350°F (180°C). Spray an 8-inch round cake pan with cooking spray. Line bottom of pan with parchment paper.
2. In a small heatproof bowl, combine raisins and boiling water to cover; let stand for 10 to 15 minutes. Drain well, and pat dry; reserve.
3. In medium bowl, whisk together flour and baking powder.
4. In a large bowl, whisk together eggs, castor sugar, and salt until light and fluffy.
5. In a medium microwave-safe bowl, heat butter on medium until melted. Add sour cream and ground saffron or extract; whisk until well combined. Add butter mixture to egg mixture, and whisk until well combined.
6. Stir 1 tablespoon (8 grams) flour mixture into drained raisins; stir remaining flour mixture into egg mixture just until combined. Stir in raisin mixture and marzipan. Spread batter into prepared pan; sprinkle with almonds.
7. Bake until golden brown and a wooden pick inserted in center comes out clean, 35 to 45 minutes. Let cool in pan for 10 minutes. Remove from pan, and let cool completely on a wire rack.
8. Just before serving, garnish with confectioners' sugar, if desired. Store in an airtight container for up to 3 days.

Notes: *Castor sugar is also known as superfine, ultrafine, or baker's sugar in the US. Granulated sugar can be used in its place.*

A few weeks before the first snowfall, which usually happens sometime in October, I will make a batch of saffron extract that lasts me throughout the winter months. Here is how I make it: In a small resealable heatproof jar, combine 1½ teaspoons (3 grams) saffron threads or powder and 1 tablespoon (15 grams) cognac. In a small microwave-safe bowl, heat 3 tablespoons plus 1 teaspoon (50 grams) water and ¼ cup (50 grams) granulated sugar on high in 30-second intervals, stirring between each, until water is hot and sugar is melted. Add hot syrup to saffron mixture, and let cool completely. Seal jar, and refrigerate for at least 1 week, shaking jar occasionally, before using.

Both almond paste and marzipan are made from ground almonds, but the products are not interchangeable. Almond paste is coarser and less sweet than marzipan and has a crumbly, cookie dough-like consistency. Marzipan is much smoother and sweeter than almond paste and is frequently shaped into small pieces and ornately decorated to look like small fruits and vegetables.

BRIOCHE BUNS WITH POPPY SEED AND VANILLA FILLING AND POACHED SEA BUCKTHORN

Makes 24 buns

A journey through Sweden isn't complete without at least one batch of buns. During the winter days, I almost always gravitate toward my cardamom and cinnamon buns; my saffron, raisin, and cognac buns; and my poppy seed and vanilla buns. Here, I've opted for the latter and topped them with sea buckthorn. The shrub, which grows along the seacoasts, produces tangy bright-orange berries that evoke the sun that barely starts to warm one's cheek on a chilly winter day. But really, you could make these buns entirely without sea buckthorn, or perhaps top them with fried apples, or fresh berries in the summer. A soft and buttery brioche filled with a fragrant poppy seed filling and topped with vanilla pastry cream—definitely a treat!

Several elements of this recipe need to be made in advance, so make sure to start at least the day before you want to bake your buns. The brioche dough needs to be refrigerated overnight. The poached sea buckthorn needs to be made a day or two ahead. The crème pâtissière, or pastry cream, needs to be refrigerated at least a couple of hours after it's made or for up to 3 days.

Pastry cream:
- ¾ cup plus 1 tablespoon (195 grams) whole milk
- 3 tablespoons plus 1 teaspoon (50 grams) heavy whipping cream
- 1 tablespoon (3 grams) orange zest
- 2 teaspoons (2 grams) lemon zest
- 1 teaspoon (6 grams) vanilla bean paste or 1 vanilla bean, split lengthwise, seeds scraped and reserved
- Large pinch fine sea salt
- ¼ cup (50 grams) castor sugar
- 2 tablespoons plus 1 teaspoon (19 grams) cornstarch
- 3 large egg yolks (56 grams)
- 1 tablespoon plus 1 teaspoon (20 grams) unsalted butter

Sea buckthorn:
- 3.5 ounces (100 grams) sea buckthorn or other fresh berry (see Note)
- ¼ cup (50 grams) castor sugar
- 3 tablespoons plus 1 teaspoon (50 grams) water
- Pinch fine sea salt
- Pinch vanilla powder

Dough:
- 4¼ cups (531 grams) all-purpose flour, plus more for dusting
- 1 cup plus 2 teaspoons (250 grams) whole milk
- ⅓ cup plus 2 tablespoons (91 grams) castor sugar
- 1 extra-large egg (52 grams)
- 2¼ teaspoons (7 grams) instant yeast
- 1 teaspoon (6 grams) fine sea salt
- 1 teaspoon (2 grams) cardamom seeds, finely ground
- 7 tablespoons (98 grams) unsalted butter, cubed and softened

Filling:
- ¾ cup (170 grams) unsalted butter, room temperature
- ½ cup plus 3 tablespoons (136 grams) castor sugar
- 3½ tablespoons (35 grams) poppy seeds
- 1 tablespoon (12 grams) vanilla sugar
- 1 teaspoon (6 grams) vanilla bean paste or 1 vanilla bean, split lengthwise, seeds scraped and reserved
- ¼ teaspoon (1.5 grams) fine sea salt

Glaze:
- ½ cup plus 1 tablespoon (112 grams) demerara sugar
- ⅓ cup (80 grams) water
- ¼ teaspoon vanilla bean paste
- Pinch fine sea salt

1. For pastry cream: In a small saucepan, heat milk, cream, zests, vanilla bean paste or vanilla bean and reserved seeds, and salt over medium heat just until bubbles form around sides of pan. (Do not boil.)
2. In a medium bowl, whisk together golden castor sugar and cornstarch; whisk in egg yolks until smooth. Gradually whisk hot milk mixture into sugar mixture until well combined. Pour sugar mixture into saucepan; cook over medium heat, whisking frequently, until mixture is thick and bubbly. Strain mixture through a fine-mesh sieve into a heatproof medium bowl, stirring with a rubber spatula to pass all liquid through sieve. Whisk in butter until melted and well combined. Cover with a piece of plastic wrap, pressing wrap directly onto surface of pastry cream to prevent a skin from forming. Refrigerate until thick and cold, at least 4 hours, or for up to 3 days.
3. For sea buckthorn: In a resealable heatproof jar, place buckthorn or berries.
4. In a small saucepan, bring castor sugar, 3 tablespoons plus 1 teaspoon (50 grams) water, salt, and vanilla powder to a boil over medium-high heat, stirring just until sugar dissolves. Remove from heat; let cool completely. Pour mixture into jar with berries. Seal jar, and refrigerate for up to 2 days.
5. For dough: In the bowl of a stand mixer fitted with the dough hook attachment, beat flour, milk, golden castor sugar, egg, yeast, salt, and cardamom at medium speed until a smooth, elastic, and slightly tacky dough forms, about 10 minutes, stopping to scrape bottom and sides of bowl and dough hook. (Dough should pass the windowpane test; see page 111.) With mixer on low speed, add butter, one cube at a time, beating until fully incorporated after each addition. Increase mixer speed to medium, and beat for 10 minutes.
6. Spray a 13x9-inch baking dish with cooking spray. Place dough in prepared pan, turning to grease top. Gently flatten dough into a rectangle. Cover with plastic wrap, and refrigerate overnight.
7. For filling: In a medium bowl, stir together butter, golden caster sugar, poppy seeds, vanilla sugar, vanilla bean paste or reserved vanilla bean seeds, and salt until well combined and a thick paste forms.
8. For glaze: In a small saucepan, bring demerara sugar, ⅓ cup (80 grams) water, vanilla bean paste, and salt to boil over medium-high heat, stirring just until sugar dissolves. Remove from heat; let cool completely before using.
9. Line baking sheets with parchment paper.
10. Turn out dough onto a lightly floured surface; lightly flour dough. Roll into a 14x10-inch rectangle (¼ to ½ inch thick), with one short side closest to you. Spread filling onto dough in an even layer. Fold dough in thirds like a letter. Roll dough into a 12x8-inch rectangle; trim short sides just enough to straighten edges of dough. Cut dough into 24 strips (about 8x½ inches each). Shape each strip into a figure eight shape, securing ends under bun. Place about 2 inches apart on prepared pans. Loosely cover with plastic wrap, and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 1 to 1½ hours.
11. Preheat oven to 375°F (190°C).
12. Whisk pastry cream well, and transfer to a pastry bag fitted with a small round piping tip. Pipe pastry cream into each loop of dough.
13. Bake, one pan at a time, until golden brown, 10 to 12 minutes. Brush cooled glaze onto hot buns. Remove from pans, and let cool completely on wire racks. Serve cooled buns with buckthorn if desired.

Note: *Poached sea buckthorn can be replaced with fresh berries, cinnamon fried apples, or poached pears.*

ORANGE-ALMOND ROLLED COOKIES

Makes 20 to 25 cookies

These are my daughter's favorite cookies and a nod to my French heritage yet a celebration of the Swedes' love for all things almond. These delicate cookies are made of a sweet pastry filled with an almond and orange filling and then rolled, baked, and topped with a sharp and zesty sugar glaze. Their bright and sunny flavor make them the perfect companion for a cup of hot tea after a day spent skiing through the pine forests behind our house. You can make the dough well in advance, too, as it needs to rest in the refrigerator for at least 30 minutes and up to 2 days.

Dough:

- 1¼ cups (156 grams) all-purpose flour, plus more for dusting
- ½ cup (48 grams) ground almonds
- ¼ cup (50 grams) castor sugar
- ½ teaspoon (3 grams) fine sea salt
- ½ teaspoon (1 gram) vanilla powder
- 7 tablespoons (98 grams) unsalted butter, cubed and softened
- 1 large egg white (30 grams)

- 1 cup plus 3 tablespoons (170 grams) whole almonds

Filling:

- ⅓ cup (66 grams) castor sugar
- 1 egg white (25 to 30 grams)
- 2½ tablespoons (50 grams) orange marmalade
- 1 tablespoon (3 grams) orange zest
- 4 teaspoons (20 grams) fresh orange juice

Glaze:

- 1 cup (120 grams) confectioners' sugar
- 2 to 3 tablespoons (30 to 45 grams) fresh orange juice
- ⅛ teaspoon vanilla powder

1. For dough: In the work bowl of a food processor, pulse flour, ground almonds, castor sugar, salt, and vanilla powder. Add butter and egg white; pulse until well combined and a dough forms, stopping to scrape sides of bowl. Turn out dough onto a clean surface, and shape into a rectangle. Wrap in plastic wrap, and refrigerate until firm, 30 to 45 minutes, or for up to 2 days.

2. Preheat oven to 375°F (190°C).

3. On a baking sheet, place whole almonds.

4. Bake until lightly browned and fragrant, about 10 minutes. Let cool completely; reserve. Leave oven on. Line a large baking sheet with parchment paper.

5. For filling: In the work bowl of a food processor, pulse ¾ cup (about 100 grams) toasted whole almonds until coarsely ground. Add castor sugar, egg white, marmalade, and orange zest and juice; process until a thick paste forms, stopping to scrape sides of bowl. Transfer filling to a small bowl; refrigerate while rolling out dough.

6. Divide dough in half. On a lightly floured surface, roll half of dough into a 10x6-inch rectangle. Transfer dough to one side of prepared pan. Spread half of filling lengthwise onto one side of dough. Carefully fold plain side of dough over filling to cover, gently pressing edges to seal. (If dough crack some, that is OK.) Repeat procedure with remaining dough and remaining filling.

7. Bake until golden brown, about 20 minutes. Let cool on pan for 5 minutes. Remove from pan, and let cool completely on a wire rack.

8. For glaze: In a small bowl, whisk together all ingredients until smooth and well combined. Drizzle onto cooled bars.

9. Coarsely chop remaining ¼ cup plus 3 tablespoons (70 grams) toasted almonds, and sprinkle onto bars. Using a serrated knife, cut bars crosswise into ¾- to 1-inch-wide slices. Store in an airtight container for up to 3 days.

BUTTERMILK-RYE SODA BREAD

Makes 1 (10x5-inch) loaf

The origin of this bread is complex, dating from the early 1500s and deeply rooted in northern Scandanavian baking traditions. Originally a crisp rye bread (which it still is in Norway), it then morphed into a soft, sweet, and fragrant loaf in the late 1800s. This version is earthy and nutty with plenty of seeds, and it's one I love to eat for breakfast: thick slices slathered with salted butter and topped with hard Svedjan cheese and my gin-infused marmalade. Plus, the batter comes together in a breeze.

- **2 cups plus 1 tablespoon (495 grams) whole buttermilk**
- **4½ teaspoons (31 grams) molasses**
- **1 tablespoon (21 grams) golden syrup**
- **2 cups plus 2 tablespoons (266 grams) all-purpose flour**
- **1 cup (102 grams) coarse rye flour**
- **⅓ cup plus 1 tablespoon (51 grams) whole wheat flour**
- **4 teaspoons (20 grams) baking soda**
- **2½ teaspoons (15 grams) fine sea salt**
- **⅓ cup (47 grams) sunflower seeds**
- **⅓ cup (47 grams) pumpkin seeds**
- **3 tablespoons (27 grams) flaxseeds**
- **2 teaspoons (4 grams) anise seed, finely ground**
- **2 teaspoons (4 grams) caraway seed, finely ground**
- **2 teaspoons (4 grams) fennel seed, finely ground**

1. Preheat oven to 350°F (180°C). Spray a 10x5-inch loaf pan with cooking spray. (See Notes.) Line pan with parchment paper, letting excess extend over sides of pan.

2. In the bowl of a stand mixer fitted with the paddle attachment, beat buttermilk, molasses, and golden syrup at low speed just until combined.

3. In a large bowl, whisk together all flours, baking soda, salt, and all seeds until well combined. With mixer on low speed, gradually add flour mixture to buttermilk mixture, beating just until combined. Spread batter into prepared pan. (See Notes.)

4. Bake until golden brown and an instant-read thermometer inserted in center registers 200°F (96°C), about 1 hour and 5 minutes. Let cool in pan for 10 minutes. Using excess parchment as handles, remove from pan, and let cool completely on a wire rack. Wrap in plastic wrap, and refrigerate for up to 1 week.

Notes: *You can also bake this recipe in an 8½x4½-inch or 9x5-inch loaf pan for about 1 hour and 15 minutes, but Fanny prefers the shape of a longer, thinner loaf.*

A mixer is not essential for this recipe; however, the batter is very thick, so you might prefer to use one.

France native, former Londoner, and winter enthusiast Fanny Zanotti is a pastry chef, cookbook author, and food writer who lives in the northern Sweden town of Skellefteå with her family.

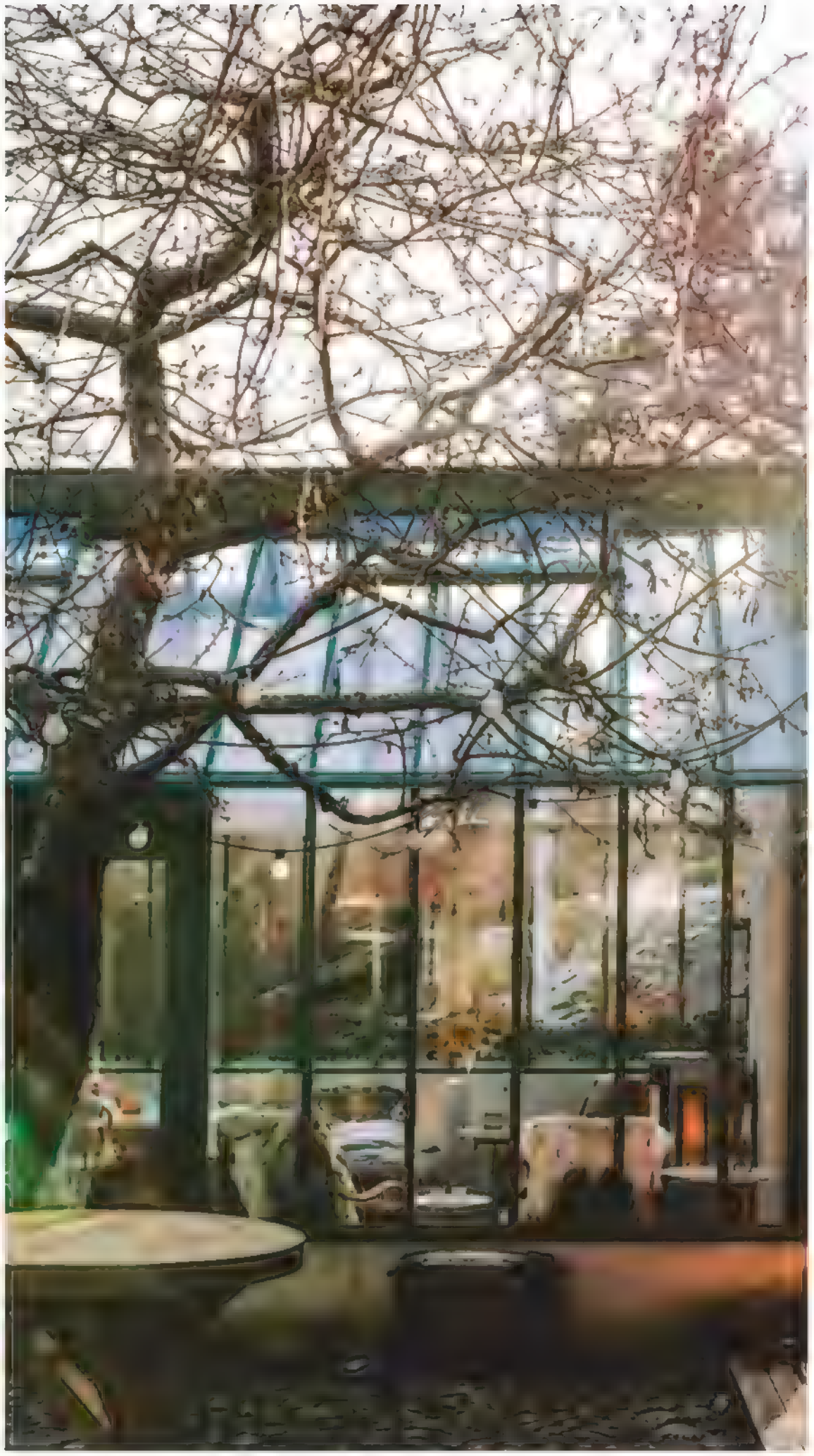
Connect with her on Instagram at @fanny.zanotti and through her website, *fannyzanotti.com*.

A hands-on lesson in baking a Swedish classic

CRAZY FOR KANELBULLAR

BY BRIAN HART HOFFMAN

PHOTOGRAPHY BY JOANN PAI



In the Vaxholm, Sweden, town center, you'll find the Vaxholms Bed & Breakfast, a quaint 1930s-era house with just two guest rooms plus a common-area greenhouse and courtyard. Opened in 2009 by spouses Jesper and Linda Wahlström, the intimate B&B offers guests a variety of culinary and outdoor excursions year-round. Whether breaking a sweat from hiking, fishing, and boating or breaking a sweat from a wood-fired sauna session or tending your own pizza in a wood-fired oven, there's something special for everyone in this intimate setting.

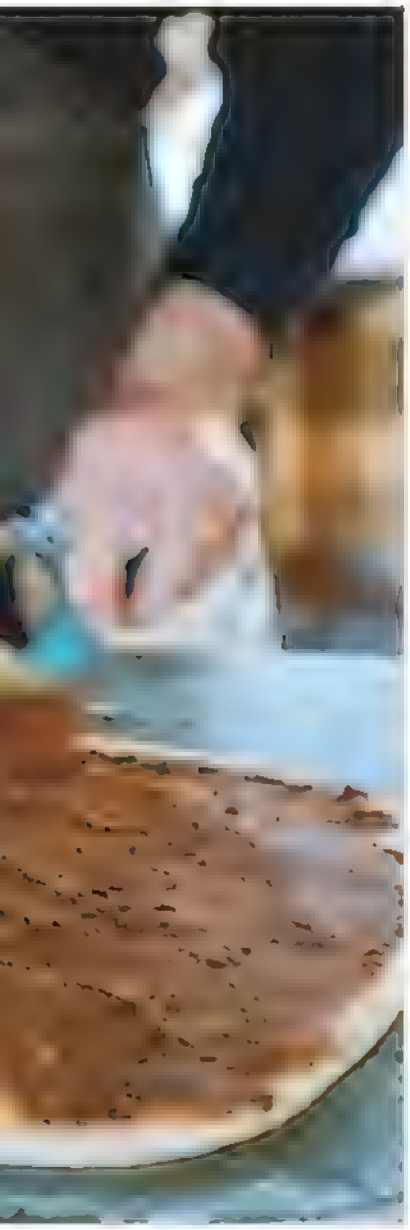
I was here for the cinnamon bun baking workshop, which the B&B began offering in 2016 for guests and other small groups. The workshop is limited to just six people at a time, so everyone gets hand-on instruction from Linda, who has formal pâtissière training, plus the passed-down skills she learned from baking with her mother and grandmother. Linda, Jesper, and their colleague Vilma do all the cooking and baking for the B&B, including during the spring and summer when lunches and dinners in the greenhouse are open to locals and other folks in the area.

After enjoying freshly prepared *semlor* to start the day, we gathered in the kitchen and tied on our aprons to start making the dough. Puffs of flour and scatters of sugar could be seen as we weighed our ingredients and added them to the mixer. Linda explained that the key to the unique taste and fragrance of Swedish cinnamon buns is to use freshly ground cardamom; this ingredient is what takes a bun from tasting average to excellent. The slightly citrusy, woodsy aroma quickly filled the air as we bashed and pounded the little seeds to an almost-powder in a mortar and pestle.

We let the mixer do the low-and-slow kneading of the enriched dough and then it's left to rise until doubled in size, which could take an hour or two or even longer in Sweden, depending on the season and temperature of the room. We're able to explore the local area, browse the B&B's shop of Scandinavian goods, or relax in the greenhouse.

Once the dough has doubled in size, we get down to business with rolling it out, spreading the filling, folding, rolling again, cutting, and shaping. I learned that there are essentially two traditional ways of shaping Swedish cinnamon buns; one is in our Baking School In-Depth recipe on page 49, and the method Linda uses is another. The dough is cut into strips and twisted in opposite directions at each end so it becomes a tight corkscrew shape; then the twisted strip is spiraled into a little bundle, and the end is tucked under the center. After that, they rise again and are brushed with an egg wash and liberally sprinkled with Swedish pearl sugar before being baked golden brown.

The smell is incredible while they're baking—buttery, spicy, caramelly—and it's hard not to eat them hot from the oven. When everyone's batch has cooled enough, we all sit down for *fika* to taste our labors and share in our common experience—plus, we all have enough buns to take back to our rooms for a midnight snack and maybe even breakfast the next morning. That's what I call a day well spent.



Because the Swedish cinnamon bun dough is hefty and requires a long kneading time to adequately develop the gluten, Linda relies on a Swedish brand of mixer called Ankarsrum; she explained that they're very powerful and can handle even heavy doughs in big batches. She also likes the mixer's various accessories that allow her to grate, grind, whip, make ice cream, and more. Learn more about Ankarsrum on page 103.

Swedes love their *kanelbullar* so much that they have an annual celebration for it—**October 4 is National Cinnamon Bun Day**! In 2017, Linda was named Home Baker of the Year for her cinnamon bun workshops from the Swedish Home Baking Council, which founded National Cinnamon Bun Day. Linda has fun celebrating each year's cinnamon bun day a little different from the last, such as hosting public workshops, baking buns for carryout, or decorating her garden courtyard with a bun theme.

GO THERE
Drottninggatan 7
185 31 Vaxholm
vaxholmsbedandbreakfast.se/en/home

STROLLING THROUGH STOCKHOLM, One Bakery at a Time

BY RACHEL KHOO

PHOTOGRAPHY BY JOANN PAI

One of the first Swedish words I learned when I moved to Stockholm, Sweden, was *fika*. The term came in handy, especially when I was trying to make friends. Instead of asking someone if they'd like to grab a coffee, Swedes ask specifically, "Do you want to have fika?" In English, it means, "Do you want to have a coffee and a bun?" Fika is a Swedish tradition I've gladly become accustomed to, and it's easy to see why Stockholmers love their local bakeries.

Swedish bakeries tend to present a laid-back, subtle affair, very much in keeping with the Swedes' minimalist-leaning style. Stockholm has now been my home for seven years, and choosing which of the city's bakeries to take Brian to was no easy task.

We begin with my neighborhood bakery. **Park Bageri & Konditori** is set within the leafy suburb of Äppelviken ("apple orchard"). Here, pretty bonbon-colored houses boast tidy gardens complete with apple trees. This bakery first opened in 1924 and the current owners, Josefin and Carolina, have been running Park for the past 13 years. They've won many awards for their sourdough breads and focus on using local, organic flour.

Brian and I are welcomed in with a hearty "god morgon" and the sweet scent of cinnamon. We order a very good coffee and some buns, of course. The sounds of local pensioners rustling newspapers over their Kalles Kaviar (a salty, lightly pink fish paste that's a Swedish cult favorite) and boiled egg rolls—always with a steaming straight black coffee—accompany our appreciative murmurs as we devour our sweetly spiced buns and strong coffees.

Fat Tuesday, also known as Semla Day, is approaching. It's the last Tuesday before Lent, which means it's peak *semla* season. Semla, for the unfamiliar, is a light, airy, brioche-esque bun, spiked with cardamom, filled with almond cream, and topped with a cloud of whipped cream. A freshly made tray hits the counter, and Josefin invites us down into the kitchen. We leave with our arms laden with boxes of buns.

Next, we head to **Lillebrors Bageri**, which translates to "little brother's bakery." Baking runs in founder Stefan's family, with his older brother also running his own bakery. This bakery often has lengthy lines and sold 12,400 cinnamon buns on Sweden's 2023 National Cinnamon Bun Day! Baking is almost performance art here, with customers able to view the bakers at work. Stefan takes a philosophical approach and worked with a design company to create a bakery that is not only aesthetically pleasing for the customer but also for the bakers. A good working environment that produces brilliant baked goods reflects Stefan's ethos. Scandinavian design sees light wood and scalloped edges adorn the bakery. But this isn't why I've brought Brian here. I want him to experience the cardamom bun. An airy dough is rolled out and slathered with a thick layer of butter, sugar, and cardamom, tied into knots, and baked. Then it's painted heavily with even more melted butter while it's still fresh. And, once cooled, the butter, sugar, and spice meld together into a spiced caramel on the base of the bun.

Socker Sucker is relatively new to the Stockholm bakery scene. Bedros and Frida, who have decades of pastry experience between them, opened Socker Sucker in September 2022 as less of a bakery (although they bake some breads) and more of a Parisian pâtisserie with beautiful jewellike pastry creations. Customers can watch the baking action while having coffee and one of the locale's many different versions of semla (when they're in season). From the classic semla bun to a croissant-like cube and even a plant-based version, there's a semla for everyone here, alongside tempting tarts, desserts, and pastries.

Next, we move from boutique to pop art-inspired. **MR Cake** has a very different feel to the Scandi-style white, with its dark interiors, cartoon 1950s-inspired walls, and neon semla lights. Founder Roy Fares is not only a baker by trade but also writes cookbooks and is a regular on Swedish TV, and he brings his passion for American-style bakes together with Swedish flavors. His signature red velvet croissant filled with cream cheese frosting and drizzled with white chocolate is a must-try.

The final stop on our tour is a hole-in-the-wall tucked away in the Södermalm neighborhood (the hip part of town), **Svedjan Bageri**. We're greeted by Alfred, the owner, baker, and part-time builder. When we visit, he's renovating a new, larger premise around the corner to move into at the end of 2023. He excitedly tells us about his plans of expanding—his place quickly gained a reputation for delicious baked goods and often sells out, particularly his excellent porridge sourdough bread.

The Swedish tradition of fika, taking the time to pause and enjoy a coffee and a bun, is alive and well in Stockholm and is definitely not just for the tourists.

Rachel Khoo is a graduate of Le Cordon Bleu in Paris, an accomplished pastry chef, and author of *The Little Swedish Kitchen*, which had a companion TV show, *My Swedish Kitchen*, on Food Network UK. She is also a co-host of *The Great Australian Bake Off*.

Find her on Instagram at @rachelkhooks and her website, *rachelkhoo.com*.

GO THERE

Lillebrors Bageri
Rörstrandsgatan 10
113 40 Stockholm
lillebrors.se

MR Cake
Rådmansgatan 12
114 25 Stockholm
mrcake.se

Park Bageri & Konditori
Västerled 4
167 55 Bromma
parkkonditori.se

Socker Sucker
Drottninggatan 93,
113 60 Stockholm
sockersucker.se

Svedjan Bageri
Brännkyrkagatan 93
117 26 Stockholm
instagram.com/svedjanbagerisoder

WHERE
BAKING
AND ART
MEET
Shopping, Semlor, *and*
classic Swedish bakes
with Linda Lomelino
PHOTOGRAPHY BY
JOANN PAI AND LINDA LOMELINO
RECIPES ADAPTED FROM LINDA LOMELINO

Linda is a recipe developer, food stylist, photographer, videographer, and the author of four cookbooks. She also hosts hands-on food photography workshops at her studio in southern Sweden and around the world.

Find her on Instagram at @linda_lomelino; on Facebook; at her website, *lindalomelino.com*; and on her blog, *callmecupcake.se*.

Born and raised in Halmstad on the west coast of Sweden, Linda Lomelino's passion for baking and photography inspired her to start her wonderfully dreamy baking blog, *Call Me Cupcake*. She left her day job a few years later and began writing, styling, baking, and photography full-time and has since become one of the most visually unique stylists and photographers in the baking world. Linda also shares her appetite for recipe development, photography, and food styling in international workshops she hosts that uplift and inspire guests.

Joann and I began our time with Linda with drinks on a chilly winter's day in Halmstad. Destined for all things cozy and romantic, Linda led the way to her favorite pottery and antiques shops as we perused the vintage serving ware, linens, and furniture that whispered stories of another life through their beautiful weathering. Then we were graciously invited to Linda's studio to watch her as she worked on her latest project. Her creativity and calm disposition radiate from her as she styles Swedish classics like *mazariner* and *solbullar* and dusts confectioners' sugar on *semlor* and princess cake in a magical way. Her pastries, cakes, and buns are just as delicious as they are beautiful. Our day ended with a trip to Feldts Bröd & Konfekt, where Linda introduced us to her friend, owner My (pronounced "me") Feldt, and we enjoyed superb pastries over cups of steaming coffee with our new friends. We left feeling filled to the brim with warmth, friendship, and comforting Swedish delights.

Linda brought us to two of her favorite shopping spots in Halmstad. Karins Keramik is a charming pottery studio where we browsed handmade kitchenware, dishware, and accessories. Next, we uncovered hidden treasures at Atmosphere Antik, an antiques and architectural salvage shop with a curated, high-end thrift store feel.

GO THERE

Karins Keramik
Kasten Rönnowsgatan 1
302 36 Halmstad
instagram.com/karinskeramik

Atmosphere Antik
Kasten Rönnowsg 10
302 36 Halmstad
instagram.com/atmosphereantik

Solbullar
page 91

SOLBULLAR

Makes 30 buns

Solbullar, *or sun buns, are soft cardamom-scented breads filled with the golden yellow of speckled vanilla bean pastry cream right before baking and brushed with butter and generously sprinkled with sugar before serving. These are wonderful as a make-ahead delight, as the baked and cooled buns freeze beautifully.*

Filling:

- 1 cup (240 grams) whole milk
- ⅓ cup (67 grams) granulated sugar
- 1 teaspoon (6 grams) vanilla bean paste or 1 vanilla bean, split lengthwise, seeds scraped and reserved
- 3 large egg yolks (56 grams)
- 2 tablespoons plus 2 teaspoons (22 grams) cornstarch
- 2 tablespoons (28 grams) salted butter

Dough:

- 2 cups (480 grams) warm whole milk (105°F/41°C to 110°F/43°C)
- 2 tablespoons (18 grams) active dry yeast
- ¾ cup plus 3 tablespoons (186 grams) granulated sugar
- 1 large egg (50 grams), room temperature
- 1 tablespoon (6 grams) freshly ground cardamom seeds
- 7¼ cups (906 grams) all-purpose flour, plus more for dusting
- 1 teaspoon (3 grams) flaked sea salt
- ⅔ cup (150 grams) salted butter, cubed and room temperature

- ⅓ cup plus 2 tablespoons (104 grams) salted butter, melted

Granulated sugar, for sprinkling

1. For filling: In a small saucepan, heat milk, sugar, and vanilla bean paste or vanilla bean and reserved seeds over medium-low heat, whisking occasionally, just until bubbles form around sides of pan. (Do not boil.)

2. In a medium bowl, whisk together egg yolks and cornstarch until smooth. Gradually whisk hot milk mixture into egg yolk mixture until well combined. Pour egg yolk mixture into saucepan; cook over medium heat, whisking frequently, until thick and bubbly. Strain mixture through a fine-mesh sieve into a heatproof medium bowl, stirring with a rubber spatula to pass all liquid through sieve; discard vanilla bean if using. Whisk in butter until melted and well combined. Cover with a piece of plastic wrap, pressing wrap directly onto surface of filling to prevent a skin from forming. Refrigerate until thickened, set, and cold, at least 4 hours, or up to overnight.

3. For dough: In the work bowl of a stand mixer, whisk together warm milk and yeast by hand; let stand until foamy, about 5 minutes. Add sugar, egg, and cardamom, whisking by hand until combined. Add the paddle attachment.

4. In a large bowl, whisk together flour and salt. Gradaully add flour mixture to yeast mixture, beating on low speed until a shaggy dough forms. With mixer on medium-low speed, add room temperature butter, one cube at a time, beating until fully incorporated after each addition. Scrape down paddle and bottom and sides of bowl.

5. Switch to the dough hook attachment. Beat at low speed until a smooth, soft, slightly tacky dough forms, about 15 minutes, stopping to scrape dough hook and bottom and sides of bowl. Cover and let stand for 10 minutes.

6. Line baking sheets with parchment paper.

7. Turn out dough onto a lightly floured surface; divide dough into 30 portions (about 60 grams each). Using floured hands, cup your hand around each dough portion on surface, and shape in a circular motion until a smooth, shiny ball forms. Place about 3 inches apart on prepared pans. Loosely cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 1½ to 2 hours.

8. Preheat oven to 400°F (200°C).

9. Whisk filling well, and transfer to a pastry bag fitted with a small round piping tip. Working with a few buns at a time, gently press an indentation in center of bun with your thumb; pipe about 2 teaspoons (about 8 grams) filling into indentation. (Do not overfill.)

10. Bake until golden brown, 10 to 12 minutes. Let cool on pans for 5 minutes. Remove from pans, and let cool completely. Just before serving, brush melted butter onto buns, and generously sprinkle with sugar. Best served same day.

*pro tip

Buns can be baked and frozen after cooling. Let frozen buns thaw overnight in the refrigerator and then let come to room temperature. Brush with melted butter and sprinkle with sugar just before you're ready to serve them.

MAZARINER

Makes about 20 tarts

Mazariner *are beloved oval-shaped Swedish tartlets composed of a sweet shortbread crust filled with a decadent almond cream and crowned with a winter-white blanket of simple glaze. Adding a little citrus zest to the glaze would be delicious!*

Crust:

- 2⅓ cups plus 1 tablespoon (300 grams) all-purpose flour, plus more for dusting
- ¾ cup plus 2 tablespoons (104 grams) confectioners' sugar
- ⅛ teaspoon fine sea salt
- ¾ cup plus 2 tablespoons (198 grams) cold salted butter, cubed
- 2 large egg yolks (37 grams), room temperature

Filling:

- 1 cup plus 2½ tablespoons (300 grams) almond paste, grated
- ⅔ cup (150 grams) salted butter, room temperature
- 3 large eggs (150 grams), room temperature

Glaze:

- 2 cups plus 2 tablespoons (255 grams) confectioners' sugar
- 3 to 4 tablespoons (45 to 60 grams) water

1. For crust: In the work bowl of a food processor, pulse flour, confectioners' sugar, and salt. Add cold butter; pulse until mixture is crumbly and butter pieces

are the size of peas. Add egg yolks; process just until a dough starts to form. Turn out dough onto a clean surface, and shape into a disk. Wrap in plastic wrap, and refrigerate for 1 hour.

2. Lightly spray 20 to 22 mazarin molds with cooking spray. (See Note.)

3. On a lightly floured surface, roll dough to ⅛-inch thickness. Using mold as a guide, cut dough into a slightly larger shape. Transfer dough pieces to prepared pans, gently pressing into bottom and up sides of pans. Trim excess dough from edges of pan as needed. Reroll dough scraps as needed. Prick dough in bottom of pan several times with a fork. Transfer tart pans to a parchment paper-lined baking sheet, and refrigerate until ready to use.

4. Preheat oven to 350°F (180°C).

5. For filling: In a medium bowl, stir together almond paste and butter until smooth and well combined. Add eggs, one at a time, whisking until well combined after each addition. Transfer filling to a large pastry bag fitted with a large round piping tip. Pipe filling into prepared crusts until slightly more than halfway full.

6. Bake until golden brown, 16 to 18 minutes. Let cool on pan for 10 minutes. Gently remove tarts from pans, and let cool completely on wire racks.

7. For glaze: In a small bowl, whisk together confectioners' sugar and 3 tablespoons (45 grams) water until thick and smooth; add up to remaining 1 tablespoon (15 grams) water, 1 teaspoon (5 grams) at a time, if needed to reach desired consistency. Using a small spoon or offset spatula, spoon or spread glaze onto cooled tarts. Let stand until glaze is set before serving. Store in an airtight container for up to 2 days.

Note: *Traditional mazarin molds are elliptical in shape and approximately 3 inches long, 2 inches wide, and ¾ inch tall; oval tartlet pans in a similar size are a good substitute. If you can't find tartlet pans, divide dough and filling among regular muffin cups, adding filling to about two-thirds full.*

PRINCESS CAKE

Makes 1 (8-inch) cake

Comprised of layers of sponge cake, vanilla custard, whipped cream, and raspberry jam covered by a thin layer of green marzipan, princess cake was first created in the 1930s. Originally named grön tårta *(green cake), it was nicknamed* prinsesstårta *because Swedish princesses Margaretha, Märtha, and Astrid, daughters of Prince Carl, brother of King Gustaf V, loved the cake so much.*

Custard:

- **2 tablespoons plus 1 teaspoon (28 grams) granulated sugar**
- **½ vanilla bean, split lengthwise, seeds scraped and reserved**
- **¾ cup plus 4 teaspoons (200 grams) whole milk**
- **2 large egg yolks (37 grams), room temperature**
- **2 tablespoons plus 1 teaspoon (19 grams) cornstarch**
- **1 tablespoon (14 grams) salted butter**

Cake:

- **2 large eggs (100 grams), room temperature**
- **½ cup (100 grams) granulated sugar**
- **½ vanilla bean, split lengthwise, seeds scraped and reserved**
- **¼ cup (31 grams) all-purpose flour**
- **3 tablespoons (24 grams) cornstarch**

- **½ cup (160 grams) raspberry jam**
- **1¼ cups (300 grams) cold heavy whipping cream**
- **Confectioners' sugar, for dusting**
- **10.5 ounces (300 grams) green marzipan (see Note)**
- **Pink marzipan rose (see Note)**

1. For custard: In a small saucepan, whisk together granulated sugar and reserved vanilla bean seeds; whisk in milk. Add vanilla bean; heat over medium heat just until bubbles begin to form around sides of pan. (Do not boil.)
2. In a medium bowl, whisk together egg yolks and cornstarch until smooth. Gradually whisk hot milk mixture into egg yolk mixture until well combined. Pour milk mixture into saucepan; cook over medium heat, whisking frequently, until mixture is thick and bubbly. Strain mixture through a fine-mesh sieve into a heatproof medium bowl, stirring with a spatula to pass all liquid through sieve; discard vanilla bean. Whisk in butter until melted and well combined. Cover with a piece of plastic wrap, pressing wrap directly onto surface of custard to prevent a skin from forming. Refrigerate until thick and cold, at least 4 hours, or for up to 2 days.
3. Position oven rack in bottom third of oven. Preheat oven to 350°F (180°C). Lightly spray bottom only of an 8-inch springform pan with cooking spray. Line bottom of pan with parchment paper.
4. For cake: In a large heatproof bowl, whisk together eggs and granulated sugar. Place bowl over a saucepan of simmering water, and cook, whisking constantly, until mixture is warmed and sugar has melted. Remove bowl from heat. Beat with a handheld mixer at medium speed until light and fluffy, 4 to 5 minutes. Add reserved vanilla bean seeds, and beat at low speed until combined. Sift flour and cornstarch onto mixture; gently stir until mixture is smooth. Spread batter into prepared pan.
5. Bake until a wooden pick inserted in center comes out clean, 18 to 25 minutes. Let cool in pan for 10 minutes. Gently run a knife between cake and sides of pan to loosen cake. Remove sides of pan, and invert cake onto a wire rack. Gently remove parchment, and let cool completely. Freeze cooled cake, uncovered, for 1 hour.
6. Using a serrated knife, carefully cut cold cake horizontally into three layers. Place 1 cake layer on a serving plate; spread jam on top. Place second cake layer on top of jam. Spread cold custard on top. Place remaining cake layer on top of custard; refrigerate cake while whipping cream.
7. In a large bowl, beat cold cream with a handheld mixer at medium-high speed until stiff peaks form. Using an offset spatula, spread a thin layer of whipped cream on top and sides of cake. Spoon remaining whipped cream on top of cake; using an offset spatula, spread cream into a dome shape. Refrigerate cake while rolling marzipan.
8. Lightly dust a large sheet of parchment paper with confectioners' sugar. Place green marzipan on prepared parchment; lightly dust with confectioners' sugar, and top with another sheet of parchment paper. Roll green marizpan between parchment to a ⅛-inch-thick circle (about 13 to 14 inches). Remove top sheet of parchment. Gently invert marzipan onto cake, and gently peel off parchment. Using your hands, even out marzipan to fully cover cake; trim off excess around edges of cake with a sharp knife. If serving immediately, top with marzipan rose, and dust cake with confectioners' sugar. If not serving immediately, refrigerate cake, uncovered, for up to 24 hours. Just before serving, top with marzipan rose and dust with confectioners' sugar.

Note: *Colored marzipan and marzipan decorations can be found in baking supply stores and online. You can also buy plain marzipan and tint it yourself by kneading in gel or paste food coloring; however, the DIY method can cause considerable staining to your work area (and your hands) if not well covered in parchment paper or otherwise protected.*

SEMLOR

Makes 9 buns

Semlor, or the singular semla, *are soft, almond- and cream-filled cardamom buns traditionally eaten on* fettisdagen *or Fat Tuesday as a celebration before the fasting period of Lent. These are best served the day they are made, but if you have any leftover buns, soak them in warm milk. In Sweden, this is known as* hetvägg. *Read more about semlor on page 97.*

Dough:

- **½ cup (120 grams) warm whole milk (110°F/41°C to 115°F/43°C)**
- **1 tablespoon (9 grams) active dry yeast**
- **¼ cup plus 2 tablespoons (74 grams) granulated sugar**
- **1 large egg (50 grams), room temperature**
- **1 tablespoon (6 grams) freshly ground cardamom seeds**
- **2⅔ cups (333 grams) all-purpose flour, plus more for dusting**
- **1½ teaspoons (7.5 grams) baking powder**
- **½ teaspoon (1.5 grams) fine sea salt**
- **⅓ cup plus 2 tablespoons (104 grams) salted butter, cubed and softened**

Filling:

- **¾ cup (106 grams) whole almonds**
- **½ cup (100 grams) granulated sugar**
- **⅓ cup plus 1 tablespoon (95 grams) whole milk**
- **⅛ teaspoon fine sea salt**
- **⅛ teaspoon freshly ground cardamom seeds**

- **1½ cups (360 grams) cold heavy whipping cream**
- **Confectioners' sugar, for dusting**

1. For dough: In the bowl of a stand mixer, stir together warm milk and yeast by hand; let stand until foamy, about 5 minutes. Add granulated sugar, egg, and cardamom; using the paddle attachment, beat at low speed until combined.
2. In a medium bowl, whisk together flour, baking powder, and salt. Add 1 cup (125 grams) flour mixture to yeast mixture; beat on low speed until combined, stopping to scrape bottom and sides of bowl. Gradually add remaining flour mixture to yeast mixture, beating on low until a shaggy dough forms. With mixer on medium-low speed, add butter, one cube at a time, beating until fully incorporated after each addition. Scrape down paddle and bottom and sides of bowl.
3. Switch to the dough hook attachment. Beat at low speed until a smooth, soft, slightly tacky dough forms, about 20 minutes, stopping to scrape bottom and sides of bowl and dough hook. Cover and let stand for 10 minutes.
4. Line baking sheets with parchment paper.
5. Turn out dough onto a lightly floured surface; divide dough into 9 portions (about 75 grams each). Using floured hands, cup your hand around each dough portion on surface, and shape in a circular motion until a smooth, shiny ball forms. Place about 3 inches apart on prepared pans. Loosely cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 2 to 2½ hours.
6. Preheat oven to 400°F (200°C).
7. For filling: On a small rimmed baking sheet, spread almonds in single layer. **8.** Bake until lightly browned and fragrant, 8 to 10 minutes. Let cool completely. Increase oven temperature to 450°F (225°C).
9. Coarsely chop 2 tablespoons (20 grams) toasted almonds; reserve in a medium bowl. In the work bowl of a food processor, process granulated sugar, milk, salt, cardamom, and remaining whole toasted almonds until almonds are finely chopped. Stir almond mixture into reserved chopped almonds; refrigerate until ready to use.
10. Bake buns until golden brown, 8 to 10 minutes. Remove from pans, and let cool completely on a wire rack.
11. Using a serrated knife, cut off top of cooled buns; reserve. Using a spoon, hollow out center of buns to create a well; reserve removed bread.
12. In a large bowl, beat cold cream with a mixer at medium-high speed until medium-stiff peaks form. Transfer whipped cream to a pastry bag fitted with a large star piping tip.
13. Crumble reserved bread, and stir into filling; spoon filling into well of buns. Pipe whipped cream onto buns; add top of buns. Dust with confectioners' sugar. Serve immediately.

origin of a classic

Semlor

A pastry so delicious,
it has a day named for it

BY CHRISTINA FLEISCH

PHOTOGRAPHY BY JOANN PAI
STYLING BY LINDA LOMELINO

With a more-than-700-year history, the almond-and-cream-filled buns most commonly known today as *semlor* have been through many changes. Like king cake in parts of the United States, semlor are enjoyed between the Christian holidays of Christmas and Ash Wednesday, though, traditionally, they're meant to be served only on *fettisdagen*, or Fat Tuesday. These buns have been known by many names, including *fettisdagsbulle* (Fat Tuesday bun), *hetvägg* (hot bun in a bowl of warm milk), and *semla* (which is the singular of "semlor"), the latter being the most common name today. It's no surprise that, like its name, the way semlor are made and enjoyed has also evolved.

Throughout history, many foods have been reserved for special occasions and religious holidays because of their expense. Semlor were no different; the almonds and spices that go into making the buns were not always affordable, yet the buns were a beloved dish for nobility and commoners alike. One such person, King Adolf Frederick of Sweden, who died in 1771, is famously rumored to have perished from overindulging in 14 helpings of hetvägg after an already-rich meal.

Sweden, one of the last Scandinavian nations to leave behind their pagan beliefs, converted to Christianity around the early 12th century. After the conversion, Swedes would participate in many Christian holidays, including Lent, during which they would fast for the 40 days leading to Easter. Semlor don't make their noteworthy appearance until the early 1500s. A massive celebration and feast would be held three days prior to Lent as a way to mark the religious significance of the time as well as survive the coming fast. During these three days, there would be pork, buns, and many other foods. It was during this that semlor came about. The name "semla" originally referred to only the bun itself, without any filling. It was a bit dry, so to make it more enjoyable, it was served with a sliver of butter or bit of cream for pouring or dunking. This is how hetvägg came about; rather than referring to the bun, it's actually a dish where a filled semla is placed in a bowl of warm milk. The filling would depend on the availability of ingredients, though almonds and cardamom became more readily available around the 1800s. The richness of this dish, combined with the feast, makes King Frederick's demise seem a little more plausible.

These celebrations included many different games, costumes, and more. Eating semlor on Fat Tuesday was so looked forward to that people started to call it *semmeldagen* (the day of the semlor). As time went on, the strict adherence to fasting and the exclusivity of eating semlor on fettisdagen was gradually loosened until the Protestant Reformation, when Sweden's king severed ties with the Catholic Church. From then on, semlor were enjoyed throughout the winter until fettisdagen.

Swedish cookbooks across the centuries show the evolution of semlor, though the basic structure has remained the same. Most recipes still include an almond mixture that fills a hollowed-out bun and is capped with the top of the bun. One variation was a Christmastime semlor that used raisins, currants, and cinnamon to fill the center rather than almonds and cardamom. At one point during World War II, the history of semlor almost came full circle due to price increases and ingredient supply decreases. Although Sweden didn't participate in the war, the country still felt its effects, including food rationing and other cutbacks that caused semlor to take an interesting turn. Rather than using almonds to fill the center, one cookbook suggested using potatoes. After the war ended, the whipped cream-capped semlor took over, which is now considered to be the classic, or traditional, version: a cardamom-flavored bun with an almond and cardamom paste filling that's topped with unsweetened whipped cream and a dusting of confectioners' sugar for an elegant finish.

This iconic dessert is still inspiring new varieties, including the relatively new semmelwrap. Created by Stockholm pastry chef Mattias Ljungberg in 2015, semmelwrap consists of dough that's rolled flat, briefly baked, filled with the almond paste and whipped cream, and folded or rolled specifically to be eaten on the go. Another variation is a princess semla, which is a combination of princess cake and semla. Baker Markus Ekelund created the eclectic hybrid in 2017, which consists of

Find Linda Lomelino's Semlor recipe on page 95.

a cardamom-flavored bun filled with almond cream and raspberry jam that's covered in a layer of green marzipan.

The deep love for semlor has fallen in step with modern-day media. During the annual semla season, local news media will taste-test semlor from various bakeries and leave reviews for which semlor is the best in town. The increased availability of ingredients today also allows bakeries to produce semlor in large quantities, which Swedes take full advantage of. On Fat Tuesday alone, an estimated 6 million semlor are sold across the country. One can only imagine the quantity consumed during the two months between Christmas and semmeldagen, especially when considering all the home bakers who create their own batches of buns. With a pastry so well loved, why wouldn't there be a day named after it?

At **Restaurant Mandel** in **The Wood Hotel by Elite**, located in Skellefteå, Sweden, you'll find a unique type of semmelwrap called Gáhkku Semla. Gáhkku is a flatbread that originated from the Sámi people, an indigenous population native to modern northern Sweden and areas of Norway, Finland, and the Kola Peninsula of Russia. Modern gáhkku is typically an enriched yeast bread sweetened with golden syrup, malt syrup, or a similar type of syrup. It's rolled flat into rounds and cooked in a skillet or on a griddle until browned before filling and folding.

→ Visit *bakefromscratch.com* for the recipe.

From enriched doughs to lofty loaves, this beloved Swedish mixer is made with passionate home bakers in mind

Meet the ANKARSRUM MIXER

With the Ankarsrum Assistent Original's reliable durability and elegant style, this splurge-worthy mixer has instant heirloom status. Its performance, design, and versatility are unbeatable. This mixer is a baker's dream and the ultimate powerhouse to whip up dough, cakes, cookies, and creams with incredible ease.

The Ankarsrum Assistent mixer has an 80-year history and is well loved by bakers in Sweden and across the globe. Around 1937, the Assistent was meant for professional use and was far too large for the average household baker. Electrolux purchased the rights to the machine with the intention of creating a new version of the mixer that was suitable for the household. An engineer, Alvar Lenning, was tasked with redesigning and creating this new model. The machine was designed with Swedish culinary habits in mind. It needed to be strong enough to withstand heavy doughs but fast enough to whip up creams. Using alloy casting, a method of mixing different metals to create an item, Lenning created a mixer that was strong, durable, easy to clean, with a consistent, sleek look. A steel bowl, wooden roller, and wooden scraper were included in the purchase of an Assistent.

The Swedish market took such a liking to the mixer that when World War II came about, customers would send in a doctor's note to expedite the shipping process. With global food and material rations, the Assistent had an estimated delivery time of three years, but if you could prove that the use of one would alleviate pain due to some weakness (arthritis or other similar disabilities), the company would move you to the top of the list. During this time, the Assistent included a no-waste cookbook with wartime recipes to make the most out of the food rations.

The 1950s saw technological advances that protected the Assistent from overloading when making large, heavy batches of dough as well as switching from wooden attachments to plastic for durability. From then on, the Assistent went through only minor changes; the body of the mixer changed from a sleek look to a square base and then back to the soft-edged mixer from its original design, which remains the same today. The bright colors of the Assistent became a staple of the brand. Today, there are 14 color options that change yearly. In 2001, the factory that built the Assistent was sold to AB Motors in Ankarsrum, Sweden, and the company changed the name to Ankarsrum Industries, which is how the mixer became named the Ankarsrum Assistent.

Like many Swedish designs, the Assistent is sleek and timeless but also extremely powerful. The Assistent contains a powerful motor with 1,500 watts in the European machine and 600 watts for the US version. Both versions are equally strong; the difference is merely how US voltage and current systems compare to those in European countries. Unlike "planetary" stand mixers that move attachments within the bowl like a planet rotating and revolving around the sun, the motor of the Assistent is enclosed in the base of the machine, allowing for an open bowl design where you can easily add

As with any new appliance, the Ankarsrum Assistent has a bit of a learning curve. Other stand mixers have numbers to signify the speed of the mixer, going up by increments of 2. The Assistent does not have a number system on its dial; instead, it has a continuous dial for a smoother transition between speeds rather than, for example, having to choose either speed 2 or 4 when really you need 3. However, since most recipes are written using phrases such as "low" or "medium-high," the Assistant recommends to imagine its dial as a 12-hour clock, with each "hour" equating to a different speed setting that maxes out at 8. Hours 1–3 correspond to low, 4–6 are medium, and 7–8 are high. When kneading bread dough, the lower speeds will be best, going no higher than 3. Plus, the mixer is integrated with motor feedback, meaning it self-regulates depending on the size of its load.

The Assistent comes with two attachment options for kneading dough. The dough hook or roller can be used interchangeably regardless of your dough type. The beauty of the Assistent's design is the ability to move its arm as well as the open bowl, which makes adding ingredients mess-free. The knob at the base of the arm lets you choose how far from the edge of the bowl you'd like it to be, meaning you can choose the pressure applied from the roller to your dough. The spring-loaded arm means you can slide the arm and roller to the center of the bowl, and it will return to its original position. The Assistent also comes with a 12-minute timer built into the machine. When the timer is finished, the mixer will automatically turn off, allowing you to step away from it without worrying about overmixing.

ingredients straight into the bowl while the machine is running, and the heavy base ensures that the mixer won't dance across the counter when working with heavy doughs. It's also noticeably quieter compared to other leading mixers, even when mixing at high speeds. Each Assistent comes with a 7-quart stainless steel bowl, dough roller, dough scraper, spatula, and bowl lid as well as a 3.5-quart plastic beater bowl, balloon whisks, and cookie beaters. The Ankarsrum Assistent is built to last, with quality materials and few gears, but in the event that something does go wrong, each mixer has a seven-year warranty. And Ankarsrum even has a spare parts webpage where you can find replacement pieces if your warranty has expired.

The Assistent does not come with a paddle attachment like other stand mixers; however, the single-wire whisks, or cookie beaters, are comparable. The dough knife alleviates the need to stop the mixer to scrape down the bowl, and the dough roller mimics the gentle kneading of your hands. Both the balloon whisks and the cookie beaters move in a way that allows the Assistent to whip and mix very quickly: when whipping eggs or cream, they will be done in mere seconds.

The individual whisks spin while the entire beater attachment spins around the bowl, which allows the mixer to finish whisking very quickly.

A stand mixer is an investment that can (and should!) last a lifetime, and the Ankarsrum Assistent is a timeless treasure meant to be passed down through your family from one generation of bakers to the next.

Tips for Using the Ankarsrum

Thanks to its capacious mixing bowl and powerful motor, the Ankarsrum can hold a whopping 21 cups of flour without the risk of overheating thanks to its spinning-bowl design, making bulk baking a breeze!

When making dough, it's important to put all the wet ingredients in first before moving to your flour. Due to the nature of the Assistent, you often don't need to use the full amount of flour a recipe calls for, especially when using the roller attachment.

Always use room temperature (rather than simply softened) butter, especially when using the whisks. Unlike a metal paddle attachment, the wire cookie beaters don't have the strength to cut through cold butter.

When creaming sugar and butter, the cookie beaters are the best attachment to use.

Making any cakes, cookies, or other treats in large batches can be done in the larger bowl using the roller attachment.

The Assistent has 16 attachments and accessories, including a gelato maker, blender, pasta cutter, mincer, shredder, and strainer.

OUR BENCHMARK CLASSIC BAKE VERSION OF A

WHEN LIFE GIVES YOU LEMONS, Bake This Loaf

This is the quintessential lemon loaf of our dreams: the convenience of quick bread with the crumb of cake, redolent with the floral scent of lemons, delicately enrobed in a sweetly tart citrus glaze, and moist for days after baking

PHOTOGRAPHY BY KYLE CARPENTER
RECIPE DEVELOPMENT BY OLA AGBODZA
FOOD STYLING BY AARON CONRAD
STYLING BY MAGGIE HILL

GLAZED LEMON LOAF

Makes 1 (8½x4½-inch) cake

The inside of this divine cake is sweet and tender, fragrant with the scent of lemon throughout, while the outside is swathed in a simple lemon glaze and distinctly tart. Enjoy a slice as a snack or as the humble hero of a dinner party.

- 1¼ cups (250 grams) granulated sugar
- ½ cup (112 grams) neutral oil, plus more for scoring loaf
- 3 tablespoons (12 grams) lemon zest
- 3 large eggs (150 grams), room temperature
- 2 cups (250 grams) all-purpose flour
- 2 teaspoons (10 grams) baking powder
- ½ teaspoon (1.5 grams) kosher salt
- ½ cup (120 grams) whole buttermilk, room temperature
- 5 tablespoons plus 2 teaspoons (85 grams) fresh lemon juice, divided
- 1½ cups (180 grams) confectioners' sugar
- 1 tablespoon (14 grams) unsalted butter, melted

1. Preheat oven to 350°F (180°C). Spray an 8½x4½-inch loaf pan with baking spray with flour. Line pan with parchment paper, letting excess extend over sides of pan.

2. In the bowl of a stand mixer fitted with the paddle attachment, beat granulated sugar, oil, and lemon zest at medium speed until fluffy, 2 to 3 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition.

3. In a medium bowl, whisk together flour, baking powder, and salt. In a liquid-measuring cup, combine buttermilk and 3 tablespoons (45 grams) lemon juice. With mixer on low speed, gradually add flour mixture to sugar mixture alternately with buttermilk mixture, beginning and ending with flour mixture, beating just until combined after each addition. Using an offset spatula, spread batter into prepared pan. Wipe offset spatula clean, and dip into oil. Using oiled offset spatula, score a 3- to 4-inch line lengthwise down center of batter.

4. Bake until a wooden pick inserted in center comes out with a few moist crumbs, 45 to 50 minutes. Let cool in pan for 15 minutes. Using excess parchment as handles, remove from pan, and let cool completely on a wire rack.

In another small bowl, whisk together confectioners' sugar, melted butter, and remaining 2 tablespoons plus 2 teaspoons (40 grams) lemon juice until smooth; pour onto cooled cake. Let stand until glaze is set before serving, about 10 minutes. Store in an airtight container for up to 3 days.

*pro tip

The line of oil on top of the batter helps create a domed rise and signature lengthwise crack on the top of the loaf.

THIS CAKE IS BANANAS

Move over, bread—here's your new favorite banana bake

Shop this linen at *bakefromscratch.com/shop*.

BANANA CAKE WITH PEANUT BUTTER ICING

Make 1 (17¼ x12¼-inch) cake

Bananas with almost black peels that are on the verge of spoiling will have the best flavor.

- 3¼ cups (406 grams) all-purpose flour
- 2 teaspoons (10 grams) baking powder
- 1 teaspoon (6 grams) kosher salt
- 1 teaspoon (2 grams) ground cinnamon
- ½ teaspoon (2.5 grams) baking soda
- 2 cups (400 grams) granulated sugar
- ¾ cup (168 grams) neutral oil
- 3 large eggs (150 grams), room temperature
- 2 cups (480 grams) mashed very ripe banana (about 4 large bananas)
- 1 teaspoon (4 grams) vanilla extract
- ½ cup (120 grams) whole plain Greek yogurt, room temperature
- Peanut Butter Icing (recipe follows)
- Garnish: chopped honey-roasted peanuts

1. Preheat oven to 350°F (180°C). Spray a 17¼x12¼-inch rimmed baking sheet with baking spray with flour.
2. In a large bowl, whisk together flour, baking powder, salt, cinnamon, and baking soda.
3. In another large bowl, whisk together sugar and oil until light and fluffy, 2 to 4 minutes. Add eggs, one at a time, whisking until well combined after each addition. Add bananas and vanilla, whisking until well combined.
4. Gradually add flour mixture to sugar mixture alternately with yogurt, beginning and ending with flour mixture, whisking until well combined after each addition. Spread batter into prepared pan.
5. Bake until a wooden pick inserted in center comes out clean, 20 to 30 minutes. Immediately pour and spread Peanut Butter Icing onto hot cake. Garnish with peanuts, if desired. Let cool completely in pan on a wire rack before serving. Store in airtight container for up to 3 days.

Peanut Butter Icing

Makes 1¾ cups

- ¾ cup (165 grams) firmly packed light brown sugar
- ¼ cup (60 grams) heavy whipping cream
- 2 tablespoons (28 grams) unsalted butter
- 2 tablespoons (42 grams) honey
- ½ teaspoon (1.5 grams) kosher salt
- ¾ cup plus 2 tablespoons (224 grams) peanut butter
- 1 teaspoon (4 grams) vanilla extract

1. In a small saucepan, bring brown sugar, cream, butter, honey, and salt to a boil over medium heat, whisking frequently until sugar is melted. Cook, whisking occasionally, until an instant-read thermometer registers 230°F (110°C), about 1 minute. Reduce heat to low; add peanut butter in three additions, whisking until combined after each addition. Whisk in vanilla. Use immediately.

*pro tip

Begin making the Peanut Butter Icing during the last 10 to 12 minutes of bake time for your cake. The icing should be ready just as the cake comes out of the oven.

Our most commonly used terms for yeast dough

WINDOWPANE TEST

Kneading dough to develop the gluten structure is an essential part of the majority of yeasted dough recipes. But how do you know when you've kneaded enough? Enter the windowpane test: Pinch or cut—but don't tear, because this damages the gluten strands—a small, walnut-size piece of dough. Then gently and slowly pull and rotate the dough out from its center. If the dough is properly kneaded, you will be able to stretch it—without tearing—until it's thin and translucent. If it tears or breaks during the stretch, give your dough another minute of work and then test again. If the dough is too hard to stretch, it's been overmixed.

FINGER DENT TEST

After your dough has rested the amount of time according to your recipe, lightly flour your fingertip or knuckle, and gently press about ½ inch into the surface. If your dough has properly proofed, you should be able to watch the dough spring back slightly but still show an indentation. Additionally, the dough has roughly doubled in size from its original amount. In underproofed dough, your finger dent will immediately spring back; the gluten is strong, but the carbon dioxide bubbles haven't expanded enough to allow the dough to rise to its full potential. In overproofed dough, the finger dent never fills back in; the carbon dioxide bubbles have stretched the gluten past its limits.

OUR PANTRY PARTNERS ARE PROUDLY STOCKED IN THE *BAKE FROM SCRATCH* TEST KITCHEN

bake FROM SCRATCH

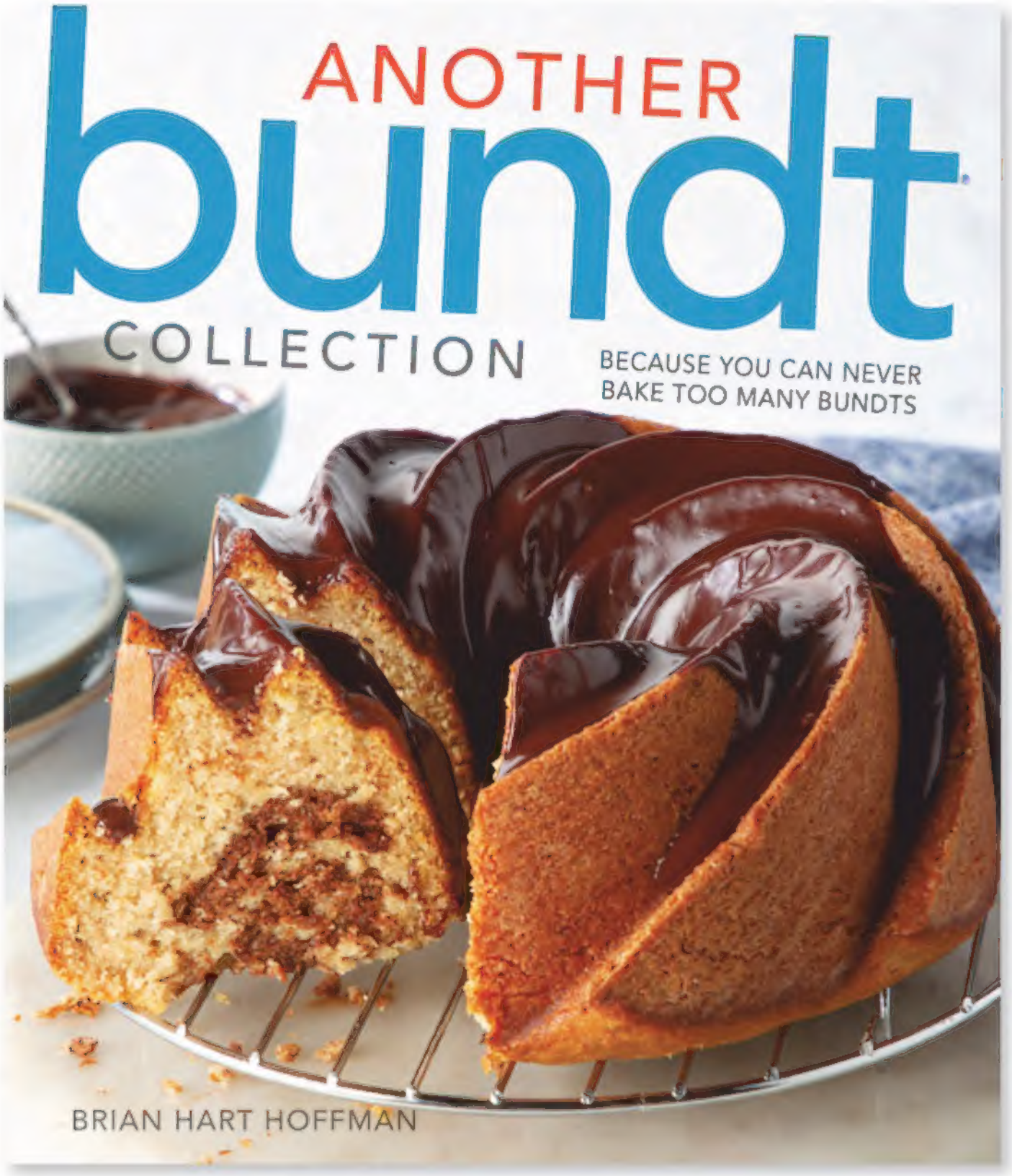
TEST KITCHEN PANTRY PARTNER

These brands are trusted and used by our test kitchen.

Heilala

Heilala Vanilla is a premium ingredient essential to every baking pantry.

BAKE THE BEST *bundt*!



ORDER NOW

You've been asking for more Bundts, and I am here for you! Through the years, I've heard countless stories of your deep-rooted adoration for the Bundt. So many of you, like me, have shared memories of a perfectly curved cake under a dome of glass, beckoning you to reach in and cut a slice.

That's why I'm excited to announce *Another Bundt Collection*—because you can never bake too many Bundts!

Cream Cheese Pound Cake

Lemon Pound Cake

Chocolate Cream Cheese Pound Cake

3 EASY WAYS TO ORDER

BAKEFROMSCRATCH.COM/ANOTHERBUNDT

800-361-8059

SHOP OUR ENTIRE *BAKE FROM SCRATCH* COLLECTION AT *BAKEFROMSCRATCH.COM/SHOP.*

83PBU23

CINNAMON-CARDAMOM BUNS

One of my favorite things about baking is the freedom to make something your own, as I did with this issue's Baking School In-Depth recipe for Swedish Buns. I hope this inspires you to break the rules of tradition and follow your creativity to make something wonderfully unexpected in your kitchen.

Makes 18 buns

I combined the two traditional yet separate fillings of Swedish buns—warming cinnamon and citrusy cardamom—to meld them into one divine creation. The figure eight shape, which I borrowed from Fanny Zanotti's stunning brioche buns, is elegant with a touch of whimsy—perfect for these unique buns.

Swedish Buns (recipe on page 49)
¼ cup (57 grams) unsalted butter, room temperature
¼ cup (50 grams) granulated sugar
2 teaspoons (4 grams) freshly ground cardamom seeds (see Note)
1 teaspoon (2 grams) ground cinnamon
¼ teaspoon kosher salt
All-purpose flour, for dusting
1 large egg (50 grams), room temperature
1 tablespoon (15 grams) water
Swedish pearl sugar, for sprinkling

1. Prepare dough for Swedish Buns through step 5.
2. In a small bowl, stir together butter, granulated sugar, cardamom, cinnamon, and salt.
3. Line 2 baking sheets with parchment paper.
4. Let dough stand at room temperature for 5 minutes. On a lightly floured surface, roll dough into a 13x9-inch rectangle (about ⅓ inch thick), with one short side closest to you. Spread butter mixture in an even layer onto dough. Starting at short sides, fold dough in thirds like a letter. Press and roll dough into a 10x8-inch rectangle, with one long side closest to you. Using a sharp knife or pastry wheel, trim ½ inch off both short sides of dough. Cut dough into 18 (8x½-inch) strips.
5. Lightly pull 1 dough strip, cut side up, to be about 14 inches long. Shape strip into a figure eight; curl right side away from you and toward center, and curl left side toward you, tucking ends into gaps. Turn over, and place bun, with ends on bottom, on a prepared pan. Adjust figure eight shape as needed. Repeat procedure with remaining dough strips, and place about 2 inches apart on prepared pans.
6. Proceed with Swedish Buns recipe at step 11.

Note: *To use store-bought ground cardamom, reduce amount to 1¾ teaspoons (3 grams).*

Sweeter Than Honey

Create sweet spring treats with Nordic Ware's newest nonstick collection, featuring playful bees, happy honeycombs and detailed hives.

WILLIAMS SONOMA

A PASSION FOR FOOD SINCE 1940

The first Ankarsrum machine was introduced over 80 years ago.
The ingenious design and engineering has only changed a little,
proving that quality from Sweden is something else.

ANKARSRUM

ANKARSRUM

ankarsrum.com/us